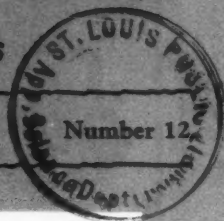


THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 78

MARCH 24, 1928



Reference Dept.
7th TIER

If It's

Rohe

"Regal"

The Quality Is Unexcelled

Sausage
Hams
Bacon
and
Lard



ROHE & BROTHER

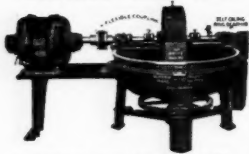
Established 1857

527-543 West 36th Street

New York City

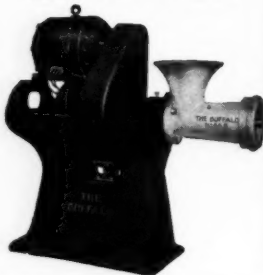
Export Office: 344 Produce Exchange

"BUFFALO" Silent Cutter



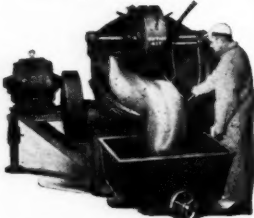
Produces the finest quality sausage meat.

"BUFFALO" Meat Grinder



No more grinder troubles when you install a "BUFFALO."

"BUFFALO" Self-Emptying Silent Cutter



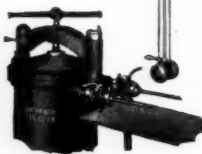
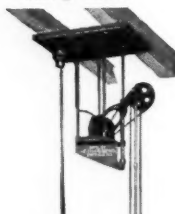
Cuts and empties a bowl of meat in 4 minutes.

"BUFFALO" Air Stuffer

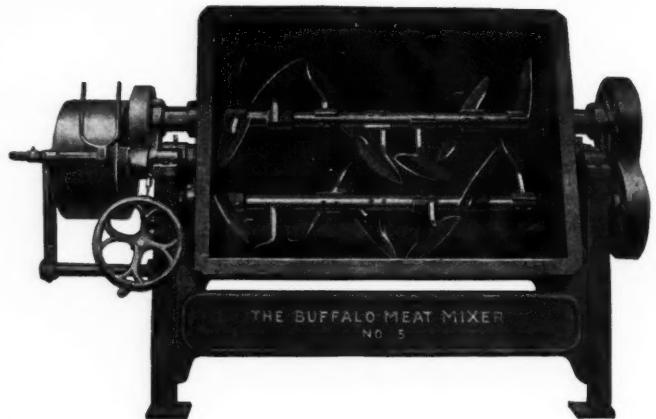


Most sanitary stuffer on the market.

SCHONLAND Patented Casing Puller



Saves 50% to 65% in time and labor at the stuffing bench.



"BUFFALO" Meat Mixer

TO PRODUCE quality sausage meat it must be thoroughly and properly mixed.

Mixing is not an incident in sausage making—it is one of the major operations.

Only a machine built like the "BUFFALO" Mixer, with paddles scientifically arranged, can give you a finished batch that is mixed **RIGHT**.

This machine has many years of service to the biggest, most successful packers and sausage makers in back of it.

They still buy it—when they need sausage mixing equipment. . . It is built strong and powerful and lasts a life-time.

JOHN E. SMITH'S SONS CO.

Patentees and Manufacturers

50 Broadway

Buffalo, N. Y., U. S. A.

"BUFFALO"

SILENT CUTTERS ~ GRINDERS ~ MIXERS ~ STUFFERS
SCHONLAND CASING PULLER

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Copyright, 1928, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Volume 78. No. 12

MARCH 24, 1928

Chicago and New York

Healthy Hogs Save Money for the Pork Packer

**Big Drop in Condemnation Losses
Result Chiefly of Packers' Plan for
Paying Premium for Disease-Free Hogs**

No one will ever know how many million dollars the meat industry has lost through hogs and cattle condemned for disease.

The packer buys his livestock "on faith," and when the government inspector sends a carcass to the rendering tank, it is paid for at meat price! There is no come-back.

For many years the packer went on suffering these losses. But he can suffer them no longer; there is no margin in the business to cover them.

So extensive had this loss become that packers gladly contribute yearly to a campaign to test cattle for tuberculosis, thus reducing the loss in hogs which became infected wherever the disease was present in cattle herds, also among chickens.

The tuberculin test was particularly applied to dairy cattle, as the disease was more prevalent among them, due to the greater age of the animals. Most beef cattle are slaughtered so young there is little tuberculosis infection.

Premium for Healthy Hogs.

But in spite of the testing, which was carried on as rapidly as funds and local regulations would permit, tuberculosis was on the increase. It seemed that still further incentive was needed for producers to be induced to clean up their herds.

The next step taken by packers

was to offer a premium on hogs from accredited territory.

Hogs coming from specified areas where the infection among cattle has been reduced to less than one-half of one per cent were believed to be practically free of the disease. For such hogs packers offered to pay a premium of 10c per 100 lbs. live weight.

Still this did not bring about the best results. So the requirement was made more rigid.

Hogs had to kill free of tuberculosis before the premium was paid. This protected the packer and laid a stricter requirement on the producer to see that his territory was cleaned up.

So successful was the plan that in 1927 packers paid nearly \$750,000 in 10c premiums.

Something of the history of the success of tuberculin testing of cattle, and the raising of hogs and chickens under strictly sani-

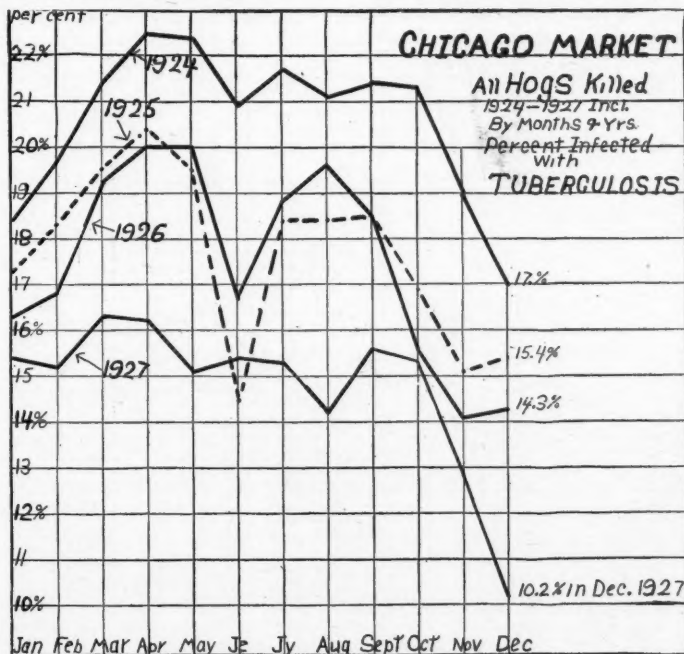


CHART A—SHOWS DROP IN T. B. HOGS.

The four irregular lines across the chart each represent a year, and each section in the line represents a month. The higher the line the worse is the infection, and the lower the line the lower the infection.

tary conditions, is outlined in the following report of progress:

How Packers Checked Disease

By W. F. McKee, Livestock Commissioner,
Chicago Livestock Exchange.

When packers voluntarily offered a premium of 10c per hundredweight alive on hogs originating in accredited counties, they started something. Or, more accurately, they gave a tremendous impetus to a movement already started.

When the resolution authorizing the payment of the 10c premium was approved at the meeting of the Institute of American Meat Packers in October, 1923, there was not an accredited county in the United States. Today there are more than 450. A county is accredited when the cattle have been tuberculin tested, and the infection reduced to less than half of one per cent.

In 1918 only 134,000 head of cattle were tuberculin-tested in the United States; in 1927, 9,700,000 head. In 1927 packers paid in 10c premiums a sum approaching three-quarters of a million dollars.

Big Results Are Shown.

What have been the results?

The killing losses from tuberculosis in hogs have been reduced one-third and in some places cut in two. From the worst time of 1924 to the best time of 1927, hog retentions for tuberculosis decreased 55 per cent at Chicago.

But the whole story cannot be told as simply as that.

Packers first became seriously

alarmed at the increasing extent of tuberculosis back in 1915, at a time when about 12 per cent of Chicago-killed hogs were retained and the per cent of retentions had tripled during the previous seven years. It was during 1915, that early plans were laid whereby packers would cooperate with the live stock exchanges in an educational campaign among farmers to bring tuberculosis under control.

Rise and Fall of Disease.

Little did the promulgators of the educational idea realize in 1915 that the per cent of tuberculosis retentions would nearly double before its extent could be materially checked. Yet in April, 1924 (see chart A), hog retentions reached a peak of 22.5 per cent.

After 1922 the per cent of retentions gradually declined. And when the per cent figure for the first half of the federal fiscal year 1928 stood at 13.6 per cent it was about half of what it appeared it would have been, had tuberculosis been allowed to increase unchecked until 1928 at the rate it actually did increase until 1922 (see chart B).

But something happened. The educational campaign began to show results. Retentions first ceased to increase and then began to decrease.

By referring to Chart A, and comparing December, 1927, with December, 1924, we find a decrease of 40 per cent in tuberculosis infection. If we compare the worst eight months of 1924 (March to October inclusive) with the corresponding months of 1927, we find a decrease of practically 30 per cent and if we compare those same eight

months of 1924 with the last six months of 1927 we find a decrease of 37 per cent. In comparing December, 1927, with the worst time of 1924, we find a decrease of 55 per cent.

What Caused the Decrease.

Although not shown in chart A, the records for January and February 1928 are now available, showing the retention per cent for January to be 12.1 per cent and for February at 12 per cent. Both months are far below the corresponding months of last year and less than two-thirds as bad as four years ago.

Compared with February 1924, February 1928 shows a decrease of 40 per cent. At Chicago the per cent of retentions for the last December, January and February is lower than any yearly average since 1914.

This astounding decrease at Chicago in hog retentions for tuberculosis is largely due to three factors developing at the market place, and three other factors developing on the farm. When the farmer sought to market his products he found:

First, That the city consumer wanted milk from cows free from tuberculosis;

Second, That packers were paying a premium on hogs from accredited counties;

Third, That where practicable packers were killing hogs in test lots, so that individual farmers could obtain information on whether or not their hogs were infected with tuberculosis.

What the Farmer Learned.

Influenced by those three market factors, the farmer in his turn found it advisable to

First, Test his cattle for tuberculosis and remove the reactors;

Second, Raise his hogs by what is called the McLean County system—which, briefly stated, is a plan whereby the pigs are taken away from the old, worm-infested, disease-laden hog lots and allowed to grow up on an alfalfa patch or some other uncontaminated soil; and

Third, Adapt this same sanitation idea to the raising of chickens.

Before the discovery of the wide prevalence of chicken tuberculosis, and its close connection with tuberculosis in hogs, it was a prevailing theory that removal of tuberculous cattle would eliminate practically all the tuberculosis found in hogs.

Thousands of cattle were tested under that assumption. And although the cattle-testing program was the first practical step in the right direction, and although it furnished the milk consumer with the kind of milk he demanded, and although it was the foundation on which recent success was laid, the cattle testing program of itself was not wholly satisfactory to the pork packer until it was hooked up with that triple-barreled balanced form progress which includes testing the cattle for tuberculosis, raising hogs by the McLean County plan, and producing chickens under a similar system of simple sanitation.

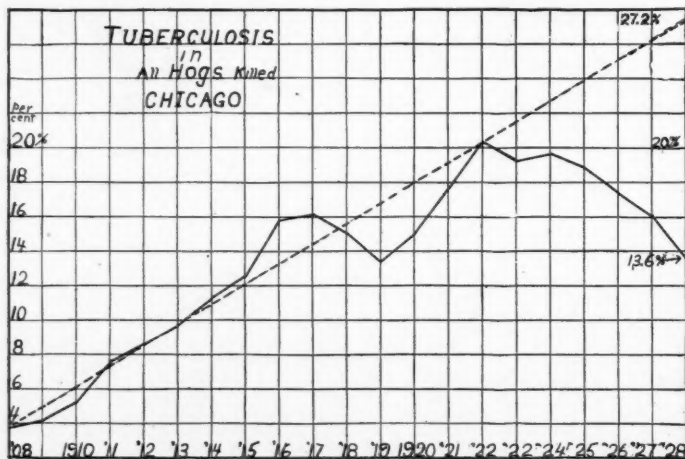


CHART B—HOW DISEASE WAS CUT IN HALF.

This chart portrays the yearly trend of the percentage of tuberculosis infection in all Chicago-killed hogs over the 20-year period, 1908-1928. The solid line represents the actual per cent of hogs found to be infected, and retained. The dotted line is an imaginary line showing the general trend up to 1922, and from there on is projected in the same direction until it crosses the vertical line indicating 1928.

After 1922, except for a slight extra sag in 1923, the solid line representing actual per cent of infection declines uniformly until it reaches the low point in 1928 of 13.6 per cent, which is exactly half the figure indicated by the dotted line.

If tuberculosis had been allowed to increase until 1928 at the same rate it did increase until 1922, the situation today in that respect would have been twice as bad as it actually is.

American Packers and Packing Plants

How One Floor Expanded to Big Plant Quality Products and Sound Methods Bring Success to Eastern Meat Packer

XV—A. Fink and Sons, Inc., Newark, N. J.

EDITOR'S NOTE—This is the fifteenth of a series of articles which will appear in THE NATIONAL PROVISIONER from time to time describing American meat packing plants, their founders and methods of operation.]

From a meat plant occupying only a few square feet of floor space in 1907, to an efficient, modernly-equipped packinghouse consisting of ten buildings on five acres of land, with a brand of meat products widely and favorably known in the East, is the record of A. Fink & Sons, Inc., Newark, N. J.

Nor can the progress made in these twenty-one years be credited to other than foresight and good business management. It is true the company operates in a densely-populated market. But against this is the fact that it has had to cope with competition probably as severe as could be found anywhere.

A. Fink & Sons has prospered because those in charge have faith in the idea that quality meats and products would always be in demand at quality prices. They have produced the best goods they knew how, put behind them quality merchandising methods, and confined their sales to a territory in which they could render a superior quality of service.

The evidence of the wisdom of this policy is the Fink plant and business

as it exists at this time.

Business Started in 1869.

The meat packing business of A. Fink & Sons, Newark, N. J., was established in that city in 1869 by August Fink, Sr. He had arrived from Germany a few years previously and had started in a small way as a butcher. He died in 1906 and the business was carried on by his two sons—August C. and Adolph E.—and his son-in-law, Louis F. Keller, the latter now the head of the company.

The business was incorporated in 1903 and re-incorporated in 1907 as A. Fink & Sons, Inc. At that time the manufacturing operations were carried out in a small, one-story plant, the total floor space of which measured 25 by 50 feet.

From the re-incorporation of the company the growth of the business was rapid, despite severe competition in the territory. During these twenty-one years the plant has expanded, until today it is modern and up-to-date in every respect, and equipped and arranged to turn out and distribute high-quality products in an exceptionally efficient and economical manner.

The plant of A. Fink & Sons, Inc., is located at 810 Frelinghuysen Ave.,

and now occupies five acres of land in an important industrial section of Newark. Frelinghuysen avenue is the "Lincoln Highway" into Newark and the plant is seen annually by thousands of motorists as they pass.

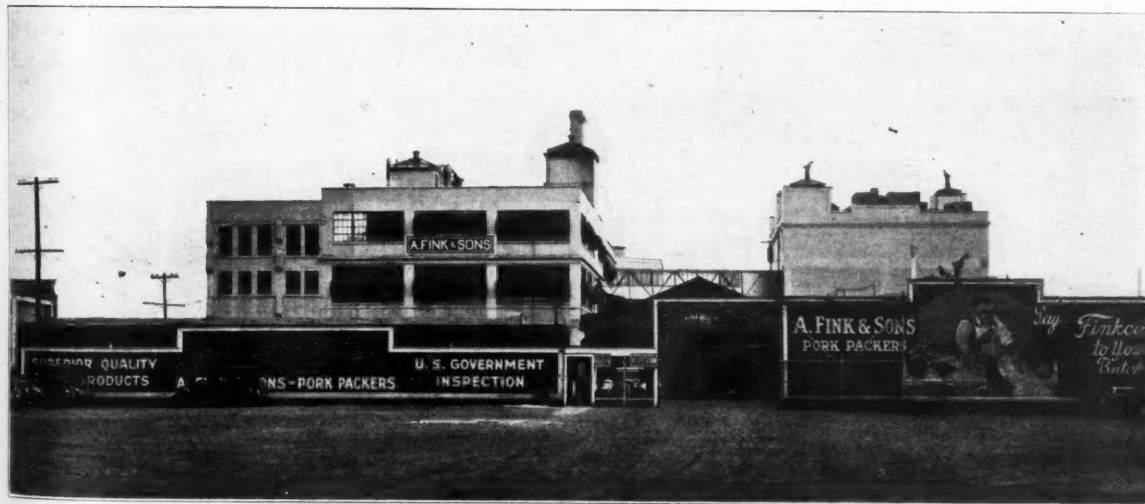
Large signs prominently placed, designed to be read at a glance, impress the Fink name and brands on these motorists and passengers on the Pennsylvania railroad, the main line of which to points to and from the West passes the rear of the plant.

In keeping with the character of the products manufactured and the prominent location of the plant, every effort has been made to construct attractive buildings and to have the grounds neat and clean. The manner in which the buildings have been grouped and arranged, and the locations of the departments in the different buildings, were also made with this thought in mind, as well as to secure efficiency and economy of operation.

Ten Buildings Comprise Plant.

The present plant consists of ten buildings. These are arranged in two groups parallel to each other, and between which is a wide driveway.

This driveway is protected from the



BIRDSEYE VIEW OF THE PLANT OF A. FINK & SONS, INC., NEWARK, N. J.

The departments are housed in ten buildings placed in two parallel rows with a driveway between. For the most part the construction is of brick and concrete.

An abundance of windows and skylights have been placed in those departments where light and air are assets, the plant being practically a "daylight" one throughout.

weather by a roof extending between the two groups of buildings and supported on steel roof trusses, affording a convenience for loading and unloading trucks and wagons and for communication between buildings not always found in a plant of this character.

The buildings on one side of this driveway and facing the street house the manufacturing and production departments, such as hog and cattle slaughter, sausage manufacture, smoking operations, rendering, cooling, curing, selling, shipping, etc.

Departments Placed Conveniently.

In the building on the opposite side of the driveway and at the rear are the engine and boiler rooms, carpenter shop, pipe and paint shop, electric truck charging room, cold storage and freezer rooms, and a cooper shop.

In this row of buildings is also included the livestock building. This is four stories high, has a capacity of 24 loads and is connected with a railroad siding. An unloading shed extending its entire length makes for rapid unloading of livestock.

The advantage of arranging the buildings in this manner will be readily apparent to the practical operating man. Not only is each department placed advantageously in relation to other departments, but compactness and the economical use of the land can be secured, and costs of transporting raw materials and products from department to department and from building to building is kept low.

A Daylight Meat Plant.

The accompanying illustrations show clearly the character of the buildings comprising the plant. For the most part they are constructed of brick and concrete, and open to the light and air on three sides.



MODERN FEATURE IS INCLOSED LOADING DOCK.

This dock is long enough to accommodate forty trucks at one time. The garage is at the right.



LOUIS F. KELLER.

President and operating executive of this successful business.

An abundance of windows has been provided in all of the manufacturing departments where daylight is an asset. Skylights are also placed in the roofs to give further light and ventilation to those departments on the top floors.

The plant as a whole can be characterized as a daylight one, very few departments requiring artificial light during the hours of daylight.

Equipment throughout has been selected with care to produce high quality products efficiently and without waste. Moving tables of modern type have been installed in the pork cutting department, where all cutting is done under refrigeration. Four

thousand hogs an hour can be handled through this department.

Sausage and luncheon meats, on which the firm specializes, are produced in daylight kitchen. The plant has a weekly capacity to manufacture 200,000 lbs. of sausage. Three choppers, two mixers and six stuffers are installed in this department.

Automatic Devices in General Use.

Automatic sausage linking machines, with moving tables to speed handling, have a capacity of 1,000 lbs. of frankfurts per hour for each machine, and effect great savings in labor cost and help to produce better standardized products.

[Detailed description and illustration of this automatic sausage linking operation will appear in an early issue of THE NATIONAL PROVISIONER.]

The sausage department connects directly with coolers for storing both the raw and finished products.

It is a noticeable feature of the Fink plant that, as far as possible, reliance has been placed in automatic devices rather than on the human element. This applies particularly to temperature regulation, automatic temperature regulators having been installed to control and regulate cooking and other processes and operations where a close temperature range and careful control is essential for good results.

The plant employs about 450 people. In building the plant provisions were made for future operations, the ultimate capacity of most of the departments being greater than present needs demand.

And in this connection it is interesting to note that, in the opinion of the management, considerably increased production could be handled with but little increase in delivery expense or number of delivery vehicles.

Plant Capacities and Features.

The capacities of the plant are substantially as follows: Hogs, 9,000 weekly; cattle (bologna bulls only), 750 weekly; sausage and bologna, 200,000 lbs. weekly; curing, 2,000,000 lbs. weekly; freezer capacity, 1,000,000 lbs.; smoked meats, 800,000 lbs. weekly; ice manufacture, 25 tons daily; refrigerating capacity, 400 tons daily. The plant has seven curing cellars.

The water supply is obtained from two deep wells, with modern packing-house well and pump installations. No dependence is placed on local water supply, either for volume or quality.

A novel feature of the plant, and one that saves time and labor in inclement weather, is the inclosed shipping dock. This is long enough to accommodate 40 trucks at one time. The garage in which is housed the company's cars is directly opposite this dock, the ship-

ping dock roof extending to and joining to the garage building.

All of the company's operations of slaughtering, curing and manufacture are carried on in the plant. The company also slaughters for other meat manufacturers to a limited extent.

Efficient Use of Motor Trucks.

The Fink company is fortunate in that its plant is connected to its sales territories by excellent roads. These make rapid and economical distribution of meats and meat products by motor truck possible. The company owns 70 motor trucks, 50 of which are used on sales routes through New Jersey, New York and Pennsylvania.

The company's slogan is "Efficiency and real service to the public." Through an earnest effort to live up to this slogan by the production of high quality products and prompt service to customers it has succeeded in making its "Finko" brand one of the best known and most popular in the East.

The officers of the company are August C. Fink, president of the board; Louis F. Keller, president; Adolph E. Fink, vice president; John Anglin, secretary and treasurer.

LEATHER TRADE GETS BETTER.

A satisfactory year from the standpoint of both volume and profit is reported by the J. K. Mosser Leather Corporation and subsidiaries for the period ended December 31, 1928. This was formerly the Armour Leather Co.

Net profit for the year, after taxes, depreciation and interest was \$2,698,362.40 which, added to the surplus of January 1, 1927, brought the total surplus to \$3,700,742.22. From this there was a deduction of \$253,777.49 for federal taxes of prior years and special adjustments of property accounts, leaving the surplus on December 31, 1927, \$3,446,964.73.



VIEW ON HOG KILLING FLOOR OF A. FINK & SONS, INC., NEWARK, N. J.
The plant has a weekly capacity of 9,000 hogs. The only cattle slaughtered are bologna bulls. Note the abundance of light on this floor.

The company's inventories at the end of the year included hides in transit, on hand and in process valued at \$6,018,708.97 and finished leather and cut stock of a value estimated at \$4,280,429.03.

Commenting on these inventories, President Henry W. Boyd said in his letter to the stockholders, dated March 21, 1928, that "our inventory of raw material and finished stock is in a very good position and we are prepared to meet the situation as it develops." Mr. Boyd further states that there has been an advance of from 90 to 100 per cent in the price of hides during the past year, "and the margin between hides and leather has shown a tendency to decrease."

The officers of the company are Frank G. Allen, chairman board of directors; Henry W. Boyd, president; Marcus C. Weimar and M. P. Brennan, vice presidents; Charles B. Eldridge, secretary and treasurer; M. H. Bell,

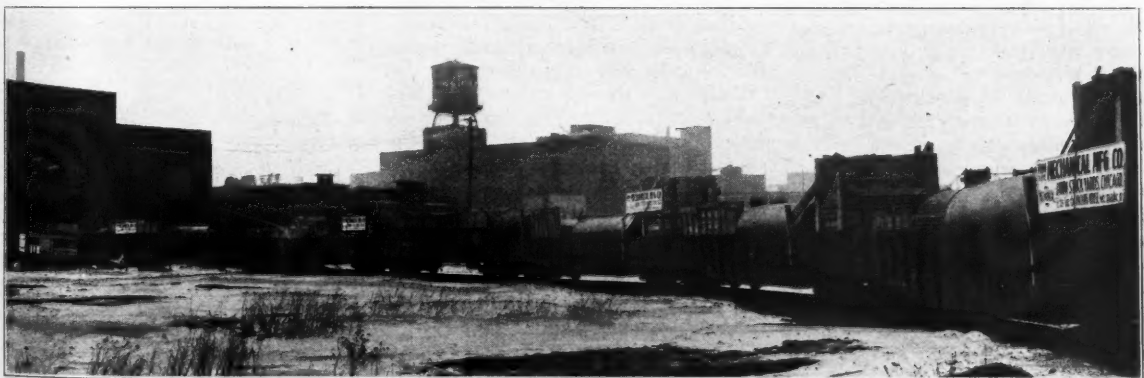
assistant treasurer; George A. Butts, assistant secretary. Frank G. Allen, Henry W. Boyd, M. P. Brennan, Philip L. Reed and Marcus C. Weimar constitute the board of directors.

KAHN OPENS NEW PLANT.

The new two-million dollar meat packing plant of E. Kahn's Sons Co., Cincinnati, O., was opened for operation last week. Formal opening to the public will be announced after everything is in running order. The plant was built on the site of the old Cincinnati Abattoir Co. and is one of the most complete and up-to-date in the country.

URUGUAY CATTLE KILLING.

The cattle killed at Montevideo, Uruguay, during January and February was as follows, according to the U. S. Department of Commerce: January: frigorificos, 60,943 head; municipal abattoirs, 27,932; others, 1,785. February: frigorificos, 68,583; municipal abattoirs, 27,069; others, 2,947.



TRAINLOAD OF PACKINGHOUSE MACHINERY LEAVING CHICAGO FOR THE ARGENTINE.

Here is shown a part of the order for packinghouse machinery, placed recently with the Mechanical Manufacturing Co., Chicago, Ill., to be installed in the new municipal abattoir now under construction at Buenos Aires, Argentina. This trainload of machinery was sent to New York City, where it was loaded on a ship for the trip south.

The plant in which the equipment will be installed will be the largest abattoir in the world, it is said. It has a capacity of 4,000 cattle, 6,000 sheep and 2,000 hogs per day. All of the equipment for the plant is being furnished by the Mechanical Manufacturing Co.

Packer Decree Upheld

Highest Court Says Packers Must Abide by Its Terms

In a decision handed down on March 12 the United States Supreme Court refused to quash the so-called "consent" decree issued in February, 1920, by the District of Columbia courts, by which certain meat packers agreed to refrain from a number of activities which it had been contended were in violation of federal anti-trust laws.

The decision was to establish a point of law, and does not affect present meat operations of packers involved. However, it might have considerable effect in the future.

Two of the packing companies concerned, Swift & Company and Armour and Company, petitioned the court to quash this "consent" decree of 1920. Argument in support of the motion was largely technical. The lower courts refused to void the decree, and now the United States Supreme Court has confirmed the refusal.

In its decision the court says some of the points brought out by the packers in support of their demand for quashing the decree may have merit. But, says the court, the packers signed this decree and thereby lost their right to raise such questions on appeal.

In 1920 the then attorney general, A. Mitchell Palmer—with an eye on the approaching presidential campaign—threatened the packers with dire punishment for alleged violation of all sorts of laws.

By the advice of counsel five of the large packers and their subsidiaries made an agreement with the attorney general, and signed a decree which was entered by the court, agreeing to avoid all action which might be charged as a violation of law, and to perform certain acts in conformity therewith.

Among other things they agreed to get rid of all subsidiary food merchandising activities, such as grocery lines; to divest themselves of their interests in stockyards companies, etc. They also agreed not to engage in the retail meat business.

The decree contained a stipulation in which the packers expressly asserted their innocence of any acts in violation of the law, and consented to the decree upon the understanding that it should not be considered an admission on their part of anything improper.

Since that time the packers involved have complied with the terms of the decree, and the present court action had nothing to do with any issue of that kind. Hardship had been worked on producing interests in some lines through inability of the packers to use their distribution facilities in such con-

nection, and an effort was made to set aside the decree, presumably in the interest of better merchandising and elimination of waste in distribution.

The highest court now sustains the decree, and informs the packers that since they consented to it, they must abide by it.

Effect of the Decree.

"The packers' so-called consent decree, which the Supreme Court by its decision Monday refused to vacate, was entered over eight years ago, in February, 1920," says President F. Edson White of Armour and Company, in a statement issued this week.

"The decision does not affect in any way our handling of meat and meat food products, butter, eggs, cheese, poultry, canned milk, canned pork and beans, leather, fertilizer, soap, glue, sandpaper, curled hair, and the numerous article the company manufactures as by-products of the packing industry.

"The decision only affects the ownership of interest in stock yards, all of which interests in stock yards owned by Armour and Company have recently been sold; also its interest in livestock market papers, which was of little value and which has been sold; also its handling of certain side lines such as grape juice, jams, jellies, preserves and canned fruits, as to which the company has largely disposed of the manufacturing facilities owned by it for preparing such products; also the company entering into the retail meat business, which business the company has never been engaged in; also the handling of many other products which the company has never handled or expected to handle."

AMERICAN LARD IN AUSTRIA.

In February the sale of American lard in Austria was highly satisfactory and prospects are excellent for a record year, according to the U. S. Department of Commerce. With prices for American steamed and refined lard around \$28.00 and \$28.75, respectively, per 100 kilos, c. i. f. Hamburg, American lard undersells local lard to producers by from \$3.00 to \$5.00 per 100 kilos. The real shortage of lard in Austria makes the sale of American lard here almost effortless and the principal difficulty of the distributors is in getting sufficient quantities.

JAN. GERMAN SLAUGHTER.

Livestock slaughter at 37 important markets in Germany for the month of January, compared with January, 1927, was as follows: January, 1928: hogs, 452,431; cattle, 71,661; calves, 94,472, and sheep 59,108. January, 1927: hogs, 295,111; cattle, 67,228; calves, 84,036, and sheep, 63,795.

TRADE GLEANINGS.

Trefry & Son, wholesale meat dealers, Spokane, Wash., are making plans to build an addition to their plant.

A fire occurred recently in the tallow house of the Berger packing plant, Great Falls, Mont. The loss was small.

G. T. Harrell Co., Asheville, N. C., is building a new sausage factory, to be ready for operation about the middle of April.

A new cottonseed oil mill to cost \$150,000 will be built on the site of the Spears & Co. mill, El Paso, Tex., burned recently.

W. J. Stahlmann and W. G. Henderson are reported as planning to erect a 6-press, 50-ton cottonseed oil mill at Tornillo, Tex.

W. P. Mohr has sold his interest in the Grande Ronde Meat Co., LaGrande, Ore., to K. J. McWilliams. Mr. Mohr was vice-president of the company.

The Cotton Oil Investment Co., Central Trust building, San Antonio, Tex., is planning the construction of a cotton oil mill in southern Texas. The estimated cost is \$500,000.

Jacob E. Decker & Sons, Mason City, Ia., have opened a branch at 324 East Markham St., Little Rock, Ark. The building, which has been remodeled and enlarged, was formerly occupied as a branch by Morris & Co.

The new Union Stock Yards at Terre Haute, Ind., opened for business recently. The business is under the direction of Glen Brown, head of the Terre Haute Live Stock Exchange, 131 S. Third street, a corporation formed recently.

The Chamber of Commerce of Enid, Okla., sponsored a banquet recently to celebrate the opening of the new Bonfield Bros. meat packing plant in that city recently. The plant cost \$200,000 to build and is the first of its kind in northwest Oklahoma.

Frank Gosar has purchased the Chicago Market Abattoir at Rock Springs, Wyo., and is refitting the plant with modern packing house machinery to handle cattle, sheep and hogs. An addition will be made to the cooler space. A specialty will be made of sausage.

On petition of the National Bank of Bellows Falls, Vt., and Walter B. Glynn, the superior court of New Hampshire has appointed receivers for the Vermont Packing Co., Bellows Falls, Vt. Walter B. Glynn and Walter L. Austin, Bellows Falls, Vt., and Roy M. Pickard, Keene, N. H., are the receivers.

Dr. H. E. Barnard has resigned the presidency of the American Institute of Baking and has established offices in the Chamber of Commerce building, Indianapolis, Ind. He will serve the food industries as a consultant on problems relating to the technical and analytical control of raw materials, manufacturing processes and finished products, giving special attention to public relations, consumer education and pure food control.

What precautions should be observed in cooking blood? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

THE NATIONAL Provisioner

Chicago and New York

Member

Audit Bureau of Circulations
Associated Business Papers, Inc.

OFFICIAL ORGAN INSTITUTE OF
AMERICAN MEAT PACKERS

Published Weekly by The National Provisioner,
Inc. (Incorporated Under the Laws of
the State of New York) at 407 So.
Dearborn Street, Chicago

OTTO V. SCHRECK, *President.*
PAUL I. ALDRICH, *Vice-President.*
OSCAR H. CILLIS, *Sec. and Treas.*

PAUL I. ALDRICH, *Editor and Manager*

GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn St.,
CHICAGO, ILL.

Telephone Wabash 0742, 0743, 3751.
Cable Address "Sampan," Chicago.

EASTERN OFFICES.

55 West 42d St., New York
Telephone Chickering 3139

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States	\$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year	5.00
Single or Extra Copies, each10
Back Numbers, each25

Is Your Paper Late?

THE NATIONAL PROVISIONER is put on
mail trains in Chicago every Saturday
before 11 a. m. It should reach you
promptly.

If there is any delay, please save the
wrapper, mark on it the hour of delivery
to you by the carrier, and send it to THE
NATIONAL PROVISIONER, Old Colony Bldg.,
Chicago, Ill.

This will aid us in obtaining proper
service for you from the Post Office.

Remedies for Bad Business

Wasteful and uneconomic competition
were pointed to recently as causes of
the wide prevalence of profitless busi-
ness.

Business is rapidly coming to the con-
clusion, one leader said, that competi-
tion, long regarded as the balance
wheel of economic progress, can be as
well a ball-and-chain about the ankles
of industry. It is beginning to dis-
tinguish between legitimate competition
which springs from greater efficiency,
and the kind of competition which is no
less than economic piracy.

Industry has no defense against the
man who will deliberately sell his
product at a loss, said this authority.

Nor against the man who will resort
to deception and sharp practice to gain
a foothold in a competitive market, or
who will attempt to extend the sale of
his products at an excessive cost,
merely to contend with another for
business.

One form of uneconomic competition
is price cutting. This is one of the
great evils of the meat packing in-
dustry.

Every time a packer cuts a price he
believes that his is a "special case," and
that he is forced to do so by special
conditions. The conditions always will
be "special," and there will always be
the same defense!

Perhaps there is no alternative at
the time. But information and intelli-
gent planning should make possible the
conduct of business so as to obviate
such conditions and the necessity for
violating good business practices in
order to meet them.

Almost every time this situation has
occurred in the meat packing industry
it could be traced back to somebody's
bad guessing. There was guessing and
chance, instead of operation on a busi-
ness or merchandising basis.

There must be a fair return on every
business transaction if a business is to
continue to function. Manufacturers or
merchants cannot combine to maintain
prices, but nothing can require a man
to conduct an unprofitable business.
Everyone within an industry can com-
bine to become better informed and to
establish better practices.

One method suggested for drawing
the teeth from destructive price compe-
tition is the substitution of knowledge
for ignorance. This would include a
knowledge of market tendencies, a
knowledge of stocks on hand, and a
knowledge of demand as represented
by unfilled orders.

It should also include a knowledge
of different selling territories, and the
competition within those territories.

It would take a long time before
such a remedy showed sweeping results.
But results would show very soon in a
more intelligent conduct of individual
business enterprises. There would be
less need for taking a chance, less price
cutting, and less blundering with its
resultant losses.

There is a point beyond which busi-

ness is not profitable. Packers have
often failed to see this point.

They have had their eye on the raw
product of their industry, rather than
on the disposition of the finished
product. They have governed their
buying by the available supply, not by
the needs of their selling territory.

Consequently they are frequently
forced to cut prices to ruinous levels
for themselves and their competitors in
order to get out from under.

And, worst of all, they often repeat
the procedure up to the limit of their
credit, hoping against hope that "the
next time" will yield a profit.

A little more study of the business—
how to buy, make and sell at a reason-
able profit—might enable packer execu-
tives to put it on a better basis. That
is study—AND PRACTICE!

Doctors Please Take Notice

Results of experiments being made
of subsistence entirely on a fresh meat
diet, now under way with Vilhjalmur
Stefansson, Arctic explorer, and a
physician as subjects, will be watched
by the meat industry with much in-
terest. The work is being conducted in
a New York hospital under the aus-
pices of the Russell Sage Institute of
Pathology.

Both men will subsist entirely upon
fresh meat. They will take regular ex-
ercise and will be in bed only at night.
Their residence in the hospital is solely
for the purpose of having tests made
regularly and for the use of the scien-
tific equipment and staff.

Explorer Stefansson has been of the
opinion for many years that fresh meat
is just as effective in preventing scurvy
as are fresh vegetables. While in the
Arctic he and his party have lived on
an exclusive meat diet, and the present
effort is to test out the effects of fresh
meat.

So firm is Mr. Stefansson in his con-
fidence in meat as the principal or en-
tire diet that he willingly lends him-
self for experimental purposes to prove
his theory.

This will shock those good doctors
who read years ago about the danger
of eating meat, and who are still
preaching it to their patients, though
science has long since disproved and
discarded such theories.

Practical Points for the Trade

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission)

Mortadella Sausage

A Western sausage maker wants to manufacture mortadella, and to produce a product with pistachio nuts. He says:

Editor The National Provisioner:

Can you give me a good commercial formula for the manufacture of mortadella? I want to use nuts in the product.

A good commercial formula for mortadella is as follows:

Meats:

115 lbs. fresh pork trimmings, 95 per cent lean

10 lbs. fresh back fat

25 lbs. fresh veal or beef trimmings.

Seasoning:

5 lbs. salt

1 oz. nitrate of soda or saltpeter

12 oz. granulated sugar

5 oz. ground white pepper

2 oz. peeled garlic

1 lb. curacao

8 oz. alcohol

8 oz. edible gelatine.

7 oz. pistachio nuts.

Preparing Materials.—Grind the beef or veal through the 7/64 in. plate of the hasher and the lean pork trimmings through the 3/8 in. plate of the hasher. Cut the back fat by hand in 3/4 in. cubes.

Weigh off the beef or veal and pork in proper proportions. Put the beef or veal in the silent cutting machine and chop for about 3 minutes, adding seasoning. Then add the pork and chop all together for about 3 minutes more, making the total chopping time about 6 minutes.

When the meat is drawn out of the cutting machine into the truck, place the back fat cubes close together on each layer of meat, putting about 2 inches of meat between each layer of cubes. At the same time spread the pistachio nuts over the meat.

Put in the cooler at a temperature of 36 to 40 degs., and spread on pans or shelf boards in layers about 6 in. in thickness. Hold in this cooler for at least 48 hours, and not more than 72 hours. The temperature must be kept uniform, not over 40 degs. and not under 36 degs. At the expiration of the time in the cooler, take to the stuffing machine.

Stuffing.—The filling of the stuffing machine is very important. The meats must be packed into the machine very tight, to avoid air pockets in the product.

Stuff in small dried beef bladders, which should be soaked in luke warm water for about 1 1/2 hours, changing

the water twice before using the bladders.

Stuff the bladders to full capacity; put two wooden skewers through the neck end of the bladder, and tie one end of the string around the neck of the bladder underneath the wooden skewer. Use 6-ply jute twine for this purpose. Then wrap the string around the bladder lengthwise and crossways. Tie the other end of the string around the neck of the bladder again, forming a loop to hang on the smokestick.

It is important that a uniform size of bladder be used. If the bladders run irregular in size, grade for size on the stuffing bench after stuffing, and hang on separate sticks and trolleys preparatory to steam house and dry room processes.

As soon as the product is stuffed, place in the cooler at 36 to 40 degs. temperature and allow to hang for about 24 hours.

Processing.—This product is not smoked. Therefore do not use hardwood or hardwood sawdust. The house must be equipped with steam coils around the sides and end walls, also one coil around the fire pit of the steam house.

Process with dry heat, starting the

house off at a temperature of 120 degs. for the first 12 hours. Then gradually raise the temperature of the steam house to 155 to 160 degs., and hold at this temperature until finished.

The required time on small beef bladders should be about 4 hours at the high temperature. On large size bladders increase the time in the steam house.

If an inside temperature of 138 degs. is reached in the steam house, it will not be necessary to carry the product in the dry room for a period of 21 days. If this temperature is not reached, then the mortadella must be held in the dry room for the period specified.

Drying.—If the sausage is intended for export shipment it will require about 5 weeks in the dry room under favorable weather conditions to properly dry.

When placed in the dry room, the sausage should be hung in sections, carefully spreading so that the pieces do not touch. There should be good air circulation, but no draft. After the first two weeks the product will stand considerable ventilation.

It is customary to tie a tag showing the brand name around the neck of each bladder when shipping. This product is usually packed in 50 lb. lots, unless otherwise specified.

It is common practice to place a sheet of veneer between each layer of sausage.

Making Dry Sausage

It is only recently that these delicious products have been made to any great extent in this country. Special air conditioning apparatus is needed, as definitely controlled temperatures and humidities are essential, especially in the hanging room.

A recent illustrated article in THE NATIONAL PROVISIONER discussed operating conditions, temperatures and humidities needed to make dry sausage. It followed the product from the stuffing bench clear through to the sales end in a most complete fashion.

Reprints of this article may be had by filling out and mailing the following coupon, together with 5c in stamps.

Editor The National Provisioner,
Old Colony Bldg., Chicago, Ill.
Please send me your reprint on
"Making Dry Sausage."

I am
I am not a subscriber to THE
NATIONAL PROVISIONER.

Name

Street

City State

5c in stamps enclosed.

Freezer Temperatures

A packer in the Northwest wants to know at what temperature storage freezers should be carried. He says:

Editor The National Provisioner:

It has been suggested or recommended by some people that storage freezers be carried at zero temperature.

Would appreciate your advising us in connection with this. We refer especially to storage freezers for pork products.

If there is good insulation the storage freezer can be held at 15 degs. above zero after the product is fully frozen at about 10 to 15 degs. below zero.

However, if the insulation is not so good, and the temperature is 15 degs. only around the walls, and higher in other parts of the freezer, then it must be held at lower temperatures.

In some freezers where the insulation is faulty the temperature will be low around the walls, and high enough to defrost in other parts of the freezer. No chances should be taken on such a condition.

Cost of Refining Lard

What does it cost to handle P. S. lard through the refinery?

A packer in the Southwest wants an approximate cost. He says:

Editor The National Provisioner:

Have you figures available covering the cost of handling prime steam lard through the refinery?

Of course, we would not expect the figures to fit exactly into our plant, but we would like basic figures which we might use as a comparison in checking our costs.

A Southwestern packer checking the cost of prime steam lard through the refinery would have a slightly different cost, because of the element of freight, than would be true of the packer in or around Chicago.

However, the costs—without a margin of profit—are 2c per pound, delivered New York, for boxed lard over the loose price f. o. b. Chicago.

The detail of the cost of prime steam lard per 100 lbs. into refined in 28 lb. boxes, is as follows:

Icing07½c
Packing03c
Package50c
Loading03c
Brokerage05c
Refining50c

Total\$1.18½

The refining cost of 50c covers not only refining, but selling, administration and other minor expenses.

To this cost of \$1.18½ should be added freight and tare.

No two packers figure alike, but it has been definitely proved that the cost is 2c over the loose price, Chicago basis.

Sugar in Curing Meats

A Western packer asks about the relative merits of sugar for use in curing meat. He says:

Editor The National Provisioner:

We would appreciate it greatly if you would write us what difference, if any, there is between beet and cane sugar for curing meats.

Has any special sugar ever been manufactured for this purpose?

The inquirer asks the difference between cane and beet sugar for curing purposes.

If cane and beet sugar are refined there are no differences between them chemically. They are the same sugar and only differ in their source.

The same is true of the sugar from the sap of sugar maple. If sugars from these sources are thoroughly purified or refined, they resolve themselves into the same sugar known to chemists as "sucrose," but which is popularly called "cane" sugar.

The only difference would depend upon the degree of refinement.

A special curing sugar has been prepared for the meat industry by one of the older packinghouse executives who

went over to the sugar industry. It is known as the Godchaux curing sugar, and is the only sugar put on the market thus far especially for curing meats.

This sugar was tested out in the laboratories of the manufacturers as an ingredient of sweet pickle for curing meat, and found satisfactory. It was later tested in the research laboratories of the Institute of American Meat Packers and found to meet the claims made for it.

This curing sugar is less expensive than some other sugars commonly used and is uniform in quality the year round. It can be purchased in 100 lb. bags or in car lots, the price and place of purchase appearing in the advertising columns of THE NATIONAL PROVISIONER.

REDUCE CASING EXPORT DUTY.

The excise duty on salted and cured casings intended for export from Iraq has been reduced from approximately 2½c to one-half that amount, or 1¼c. No change is made in the export duty of 1 per cent ad valorem on such articles, the U. S. Department of Commerce reports.

Do you use this page to get your questions answered.

Figuring Smoked Meat Costs

What does it cost to smoke meats?

How do you arrive at such a cost?

Have you an accurate method of figuring your cost, all the way from the loose cured meats to the finished product — wrapped, packed and ready to ship?

Do you figure in everything, including shrinkage, labor, operating costs, overhead, supplies, etc.

In arriving at smoked cost from cured do you divide price by yield, or multiply by shrink?

There is a right and wrong way, and the latter will cost you money.

THE NATIONAL PROVISIONER has made a reprint of its information on "Figuring Smoked Meat Costs." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Figuring Smoked Meat Costs."

Name

Street

City

Enclosed find a 2c stamp.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

FIGURING STEAM LEAKS.

By W. F. Schaphorst, M.E.

Although steam does not always leak through round holes, it is, nevertheless, the general practice to compare and discuss leaks in terms of the round hole. Thus we may say of a leak: "It is equal to a leak through an eighth-inch hole," etc.

To compute the cost of a leak of this kind, a first class rule is: "Square the diameter of the opening in inches, multiply it by the absolute steam pressure in pounds per square inch, then by the cost of fuel per ton in dollars, and then by 0.08." The result is the cost per day in dollars.

This rule is based on Napier's much-used formula which tells us that to find the weight of steam flowing through a given orifice into the atmosphere per second we have merely to multiply the area of the orifice in square inches by the absolute steam pressure in lb. per sq. in. and then divide by 70.

Also, in developing the above rule, it was assumed that one pound of fuel will evaporate six pounds of steam.

Example:—If the diameter of leak is ¼ in., cost of coal \$6 per ton, and steam pressure 320 lb. absolute, the loss will amount to \$9.60 per day. In one year, leaking day and night continuously, the total cost would be \$3,500.

Value of Reducing Turbines.—In one large plant they are making their own electrical power for \$18.10 per kw. year of 7,450 hours by passing some of the steam through reducing turbines instead of through an ordinary reducing valve. This cost is equivalent to less than one-fourth of a cent per kw. hour, or, \$.00243 per kw. hour, whichever you prefer.

Steam in this plant is generated at 180 lb., 50 deg. superheat. The steam is used in process work at 110 lb. per sq. in. In reducing the pressure down to this pressure it is passed through the reducing steam turbines thereby effecting a very important saving. It is estimated that the life of the turbine will be in the neighborhood of 15 years.

In the same plant are large condensing steam units which do not serve as reducing turbines. They produce power at the cost of \$75 per kw. year, or about 1c per kw. hour.

It is estimated that the annual saving due to the reducing turbines is \$38,000 per year. Savings of this size are surely worth while even in the largest plants, being equal to six per cent interest on \$633,333.33.

Packers' Traffic Problems

Items under this head cover matters of general and particular interest to the meat and allied industries in connection with traffic and transportation problems, rate hearings and decisions, etc. Further information on these subjects may be obtained by writing to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Time to Start Suit for Loss of Cargo.

K. Ikuno v. Morris & Co. 22 Fed Rep. 2nd. 140, recently decided by the United States Court of Appeals in Virginia, is a case in which a packer allowed the time to expire within which to start suit for damage to a cargo shipped abroad. A consideration of the facts and of the court's remarks will indicate that it is necessary, at times, for the shipper to use diligence in getting suit started.

What happened was this: The packers in Chicago shipped a cargo from Baltimore to foreign ports on a Japanese vessel. The bill of lading provided: "The carrier shall not be liable for any claim whatsoever, unless written notice thereof shall be given to the carrier before the removal of the goods from the wharf. No suit to recover for loss or damage shall in any event be maintainable against the carrier unless instituted within three months after giving written notice as above provided."

The cargo was damaged on the trip, and notice of loss was given, the court assumed, in accordance with the terms of the bill of lading.

Within three months thereafter the ship was at Philadelphia, and remained there for a week. Suit was not brought against her at that time. In fact, it was not until about a year later, when the vessel was at Norfolk, Va., that this suit was started.

On behalf of the vessel it was urged that the suit was not brought within the time limited and on behalf of the packing company it was argued that the provision of the bill of lading requiring suit to be brought within three months after notice was unreasonable, because the ship was in an American port only seven days during that period.

It was held that the packing company could not recover. It is settled beyond controversy, the court observed, that a stipulation in a bill of lading requiring notice of loss before removing goods from the wharf and the institution of suit within three months thereafter is ordinarily valid and enforceable. It is true that the clause is not to be applied unless it is reasonable to do so. And in determining whether or not it is

reasonable the accessibility of the ship to the process of the courts is to be considered.

In this case, however, it is not unreasonable to give effect to the clause, because the shipper was represented by agents in this country and abroad. The ship was at Philadelphia for a week, and it is not shown that the shipper was not well advised as to the location of the ship, or that it was impossible or inconvenient to bring an earlier suit.

DECEMBER MEAT CONSUMPTION.

The apparent per capita consumption of federally inspected during December, 1927, with comparisons, is reported by the U. S. Department of Agriculture as follows:

BEEF AND VEAL.

Consumption:	
December, 1927	395,000,000
November, 1927	444,000,000
Per Capita Consumption:	
December, 1927	3.3
November, 1927	3.7

PORK AND LARD.

Consumption:	
December, 1927	594,000,000
November, 1927	604,000,000
Per Capita Consumption:	
December, 1927	5.0
November, 1927	5.1

LAMB AND MUTTON.

Consumption:	
December, 1927	44,000,000
November, 1927	42,000,000
Per Capita Consumption:	
December, 1927	.37
November, 1927	.35

TOTAL.

Consumption:	
December, 1927	1,033,000,000
November, 1927	1,089,000,000
Per Capita Consumption:	
December, 1927	8.7
November, 1927	9.1

Total per capita consumption of all meats during December, 1926, was 9.1. As compared with December, 1926, per capita consumption of beef during December, 1927, was .7 lb. less; pork and lard, .4 lb. more; lamb and mutton, .4 lb. less.

JANUARY MEAT EXPORTS.

Domestic exports of specific classes of meats and meat products from the United States during January, 1928, are officially reported as follows:

	Lbs.	Value
Beef, pickled or cured	615,941	\$ 80,822
Pork carcasses	109,356	20,168
Loins and other fresh pork	1,084,371	191,138
Wiltshire sides	120,958	18,916
Hams and shoulders	10,044,868	1,781,120
Bacon	11,600,212	1,596,069
Cumberland sides	426,247	68,049
Pickled pork	2,143,462	286,954
Sausage	412,121	96,281
Lard	70,650,710	9,428,903
Neutral lard	2,063,893	300,593

Shipments from the United States to non-contiguous territories:

Alaska—Beef, pickled or cured, 247 lbs.; pork carcasses, 47,628 lbs.; hams and shoulders, 24,382 lbs.; bacon, 24,876 lbs.; pickled pork, 15,411 lbs.; neutral lard, 11,560 lbs.

Porto Rico—Beef, pickled or cured, 17,158 lbs.; loins and other fresh pork, 23,125 lbs.; hams and shoulders, 669,535 lbs.; bacon, 243,707 lbs.; pickled pork, 1,407,081 lbs.; sausage, 211,787 lbs.; lard, 2,032,076 lbs.

Hawaii—Beef, pickled or cured, 1,300 lbs.; pork carcasses, 25,754 lbs.; loins and other fresh pork, 11,926 lbs.; hams and shoulders, 73,244 lbs.; bacon, 18,624 lbs.; pickled pork, 14,012 lbs.; sausage, 41,308 lbs.; lard, 6,144 lbs.

Less Hogs in Germany Pork Production Drop Predicted As Result of Conditions

The hog population of Germany on December 1, 1927, was 17.7 per cent larger than the corresponding 1926 figure, and exceeded the 1913 population of the same area by 2 per cent.

However, the most recent figures show a drop of 19 per cent in the number of sows between 6 months and one year of age, indicating that hog production in Germany has passed the peak of the expansion period and is now about to enter a period of reduction, the U. S. Department of Agriculture points out.

The consumption of pork in Germany for 1927, including lard, is estimated at 4,897,000,000 lbs., an increase of 14 per cent over 1926 and 13 per cent over 1913. An increased per capita consumption is indicated by the fact that official figures on population show an increase of only 8 per cent from 1910 to 1925, within present boundaries.

Domestic Production Will Drop.

The conditions of relatively low hog prices and high feed prices that have prevailed in Germany for the past year, however, have been somewhat unfavorable for the maintaining of unusually large numbers of hogs. That situation has resulted in unusually heavy slaughtering. From data available for the first 9 months of the year, it is estimated that domestic pork production exceeded that of 1926 by 18 per cent.

Net imports of pork and pork products for the first 11 months showed a reduction of 21 per cent below the corresponding period of 1926. Fresh pork imports, the bulk of which come from the Netherlands and Denmark, fell off 38 per cent, while bacon and lard imports declined 45 per cent and 10 per cent respectively. Bacon comes principally from the United States and the Netherlands and lard principally from the United States.

The volume of pork production in Germany is significant for reasons other than that of direct competition with American export products in Germany. That country supports the largest hog numbers of any in Europe, and conditions there are important indications as to what may be found in other European pork producing areas.

As it is now organized, the European pork trade is incapable of absorbing at prices profitable to producers the large quantities of pork that have been reaching the market during the last 12 months, and while liberal supplies may be expected to prevail for several months, a reduction of production activities seems inevitable.

Provision and Lard Markets

WEEKLY REVIEW

The Market Steady—Trade Quiet—Hog Movement Liberal—Lard Stocks Increase—Lard Exports Liberal.

There has been a better tone in the product market the past week, although the change in hogs has been slight. Lard has improved, due partly to the evidence of rather liberal distribution, rather good exports, and a moderate increase in stocks considering the hog run. Hog receipts at the leading points the past week were 655,000 against 504,000 last year. The receipts of hogs at the leading Western market for the season since February 25 have been 2,198,000 against 1,620,000 last year.

The fact that so many hogs have come in, in addition to the increase in the winter movement, has had quite a little influence in trade. The total winter packing showed an increase of 2,200,000 hogs over last year, and receipts since February 25 have increased 574,000, indicating that the large supply of hogs in the country is steadily being reduced.

The fact that the hog movement is so large in view of the price of hogs is explained by the relative feeding situation. Hogs are now about $3\frac{1}{4}$ c a lb. under last year, while corn is about 30c a bushel more than last year. At this time last year there was an apparent feeding profit on the basis of the contract corn in Chicago of over 30c a bushel. This year there is a loss of about this amount, making the corn-hog ratio the most unsatisfactory that it has been.

Corn-Hog Ratio Unsatisfactory.

The effect of the situation, it is believed, will be to create a persistent run of hogs until the surplus has been disposed of, and there is also quite a strong conviction that the spring breeding will be very moderate. There is a certain amount of rough feed stuff that must be consumed on the farm, but there is no incentive for farmers to carry on operations on the present relation of values.

The mid-month stocks of products, as expected, showed a good increase in lard with the total about 10,000,000 lbs. more than the first of the month and almost double last year. The fact that the stocks did not increase to a still greater amount was thought to be the result of the more liberal export movement this month. Also there is some evidence of a fairly good domestic trade which may account for some of the relatively large disappearance considering the hog run.

The Chicago movement of products continues to show smaller receipts of meats than last year and slightly larger shipments. Lard, on the other hand, shows slightly more movement in than last year and only a small increase in the movement out. Packing for the month so far has been substantially the same as last year.

Export Movement Better.

The export movement of lard for several weeks past has been particularly

good. The shipments the past week were 16,586,000 lbs. against 7,755,000 last year. The liberal movement the past week has followed rather good shipments each week since March 1. The out movement of meats is extremely disappointing and the total for the week was only 3,632,000 lbs. against 5,172,000 a year ago. Most of the meats as usual went to United Kingdom. Of the exports of lard 5,600,000 went to Germany, and the German demand for lard has been quite persistent.

The action of the market seems to indicate a little more general confidence in values, although the heavy movement of hogs is against a material improvement in products. If, however, the product market continues to harden, it is expected that this will be reflected to hogs within a short time. Shipments of fresh meats from Chicago and other packing centers are large, and the domestic distribution is keeping up in good shape.

The report of National Conference Board on the matter of gains in employment and relative gains in wages shows that not only has there been a slow improvement in the general employment since last November, but what is more important, the purchasing power of the earnings has increased, and the hours of labor have increased, making larger total payments for wages and, therefore, creating more spending power.

The fact that employment is increasing is also reflected in the Department of Labor reports. These conditions are looked upon as evidence of maintained consuming power of the country and that the distribution of animal products will continue good, although locally in spots throughout the country there are a good many complaints of slow distribution.

Feedstuff Consumption Increased.

There are also evidences of considerable disappointment on the part of the consuming trade at the relatively high prices that are being charged for certain kinds of fresh meats tending seriously to restrict the distribution. This has caused some discussion through the east over the question of whether the expenses on distribution are so serious that consumption is affected, or whether there is a large amount of uncollectable accounts that are being taken care of by the people who pay their bills.

Reports on export position persist in indicating a rather liberal supply of animal products on the other side resulting from a larger kill than last year on account of the high price and scarcity of feedstuffs. The situation abroad is quite serious. While there was a fair crop of barley and oats, and a much larger crop of potatoes than last year, the crop of corn in Europe was very disappointing and at present there is almost a complete cessation of any movement of old corn from the Argentine.

Prices now of feedstuffs are about 50 per cent over the prices of last year and

this makes such a high level of feedstuffs that it is reported the country is being forced to merchandise its live stock holdings in a rather unusual manner. This to a certain extent accounts for the small movement of meats abroad, but the rather liberal exports of lard, particularly to Germany and the contiguous countries, is partly due to the relative price of vegetable fats.

In regard to the feeding situation in this country a study of the Government figures of March 1 show that the consumption of feedstuffs in this country increased 137,000,000 bu. over last year to March 1st, while the supply on hand March 1st was 147,000,000 bu. less than last year and 532,000,000 bu. less than two years ago.

PORK—Demand was quiet but the market steady with mess, New York, quoted at \$31.00; family, \$32.50@34.50; fat backs, \$28.00@34.00. At Chicago, mess was quotable at \$27.00.

LARD—Domestic trade was good, but export demand was reported quieter. Prices, however, were steady. At Chicago, regular lard in round lots was quoted at 32½ under May; loose lard, 115 under May; leaf lard, 152½ under May. At New York, prime Western was quote at 12.15@12.25c; middle western, 11.90@12.00c; city, 11½@11¾c; refined continent, 12½c; South America, 13½c; Brazil kegs, 14½c; compound, car lots, 11½c; less than cars, 11¾c.

BEEF—Demand was fair and the market firm with mess, New York, quoted at \$23.00@24.00; packet, \$25.00@27.00; family, \$31.00@33.00; extra India mess, \$44.00@45.00; No. 1 canned corned beef, \$3.40; No. 2, \$6.00; 6 lbs., South America, \$16.75; pickled tongues, \$55.00@60.00 per barrel.

See page 34 for later markets.

EUROPEAN PROVISION CABLES.

The market at Hamburg is rather quiet, says James T. Scott, American Trade Commissioner, Hamburg, Germany, in his weekly cable to the United States Department of Commerce. Receipts of lard for the week were 3,175 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 112,000, at a top Berlin price of 12.54 cents a pound, compared with 100,000 at 13.62 cents a pound, for the same week last year.

The tendency of the Rotterdam market is toward improvement, except for refined lard, whereas extra neutral lard is in good demand.

The market at Liverpool was slow, the consumptive demand being poor.

The total of pigs bought in Ireland for bacon curing was 21,000 for the week.

The estimated slaughter of Danish hogs for the week ending March 16, 1928, was 92,140.

PEACOCK BRAND CASING COLORS

for discriminating Sausage Makers

and

VIOLET MEAT BRANDING INK

Our Products Will Pass B. A. I. Inspection

Wm J. Stange & Co
Manufacturing
Chemists

General Offices, Laboratory and Factory
2549-51 MADISON STREET
CHICAGO

Associate Members of Institute of American Meat Packers

AMERICAN LARD IN GERMANY.

The German market for American lard has not been up to the general standard for this time of the year, which is readily understandable on account of the heavy slaughterings and low prices of German hogs. Business, however, has been fair and if anything is improving, according to the U. S. Department of Commerce. Stocks on hand at Hamburg and the interior are considered to be small, and in view of this and the presumption that German stocks of hogs are becoming depleted and prices are likely to rise shortly, it is the opinion in the trade that better times are in store for American lard in Germany and good business should develop in the early fall.

LATVIA ADMITS U. S. LARD.

The government of Latvia has agreed to continue to accept the export certificates for lard issued by the U. S. Department of Agriculture without having them validated by a Latvian consular officer, according to cabled advices from Riga.

This action nullifies a decree issued January 10 requiring such consular recognition after March 10. Had the decree become effective, much American lard would have been refused entry, owing to the fact that most of the business is done in stocks available at European ports, and therefore practically out of reach so far as recognition by Latvian consuls in America is concerned.

The representatives of the United States government in Latvia were instrumental in retaining the recognition of the Department of Agriculture certificates.

GERMANY EATS MORE MEAT.

The average consumption of meat in Germany for the past year is calculated at about 115 lbs. per capita, and thereby appreciably exceeds the last pre-war year's per capita meat consumption. This, in spite of the fact that the number of cattle on December 1, 1927, was still 2.7 per cent less, sheep 25 per cent less, and hogs 1.5 per cent more than in 1913, and that Germany today, in proportion to territory, is more closely populated than was the case prior to the war.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under federal inspection at New York City, N. Y., are officially reported for the week ending Mar. 17, 1928, with comparisons, as follows:

	Week ending Mar. 17.	Prev. week.	Cor. week. 1927.
Western dresd. meats:			
Steers, carcasses...	6,727	6,451	7,317
Cows, carcasses...	902½	1,031	719
Bulls, carcasses...	115	139	81
Veals, carcasses...	8,535	10,621	11,524
Lambs, carcasses...	20,106	24,786	22,900
Mutton, carcasses...	2,583	3,324	2,428
Beef cuts, lbs...	402,189	227,518	666,984
Pork cuts, lbs...	1,503,835	1,504,363	1,438,438

Local slaughters:

Cattle	8,352	8,870	8,488
Calves	14,528	14,527	14,663
Hogs	62,840	60,122	47,077
Sheep	41,861	41,526	40,172

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under city and federal inspection at Philadelphia, Pa., for the week ending Mar. 17, 1928, with comparisons, were as follows:

	Week ending Mar. 17.	Prev. week.	Cor. week. 1927.
Western dressed meats:			
Steers, carcasses	1,992	2,207	2,203
Cows, carcasses	874	1,063	1,088
Bulls, carcasses	222	287	461
Veals, carcasses	2,210	2,225	2,207
Lambs, carcasses	9,916	10,983	8,997
Mutton, carcasses	879	1,271	1,011
Pork, lbs.	704,488	650,894	450,121

Local slaughters:

Cattle	1,067	1,094	1,863
Calves	2,493	2,200	1,851
Hogs	20,180	18,500	16,257
Sheep	4,114	3,846	4,883

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection for the week ended March 17, 1928, with comparisons are officially reported as follows:

	Week ending Mar. 17.	Prev. week.	Cor. week. 1927.
Western dressed meats:			
Steers, carcasses	1,539	1,502	2,490
Cows, carcasses	2,192	2,603	2,606
Bulls, carcasses	89	50	42
Veals, carcasses	1,197	1,212	1,166
Lambs, carcasses	14,341	16,183	14,094
Mutton, carcasses	449	635	651
Pork, lbs.	534,147	624,170	536,937

Local slaughters:

Cattle	1,155	1,407	1,176
Calves	3,830	2,633	3,196
Hogs	20,212	23,351	9,820
Sheep	2,590	2,462	3,257

How much hair does the average hog carcass yield? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

PORK PRODUCTS EXPORTS.

Exports of pork products from the principal ports of the United States during the week ending Mar. 17:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	Week ending Jan. 1, '28, to	Mar. 17, 1928.	Mar. 19, 1928.	Mar. 10, 1928.	Mar. 17, 1928.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	872	639	934	23,460	
To Belgium				65	
United Kingdom	645	407	703	18,977	
Other Europe		53		359	
Cuba	107	77	40	1,852	
Other countries	120	12	182	2,207	

BACON, INCLUDING CUMBERLAND.

Total	3,034	3,314	3,471	31,062
To Germany	23	158		2,659
United Kingdom	2,614	3,021	3,215	14,822
Other Europe	70	134	215	8,627
Cuba	1		1	5,218
Other countries	326	1	40	1,736

LARD.

Total	15,853	15,676	18,257	199,328
To Germany	4,941	6,202	5,927	49,510
Netherlands	2,499	594	1,009	14,451
United Kingdom	5,229	5,981	6,173	66,816
Other Europe	1,941	1,013	1,312	22,775
Cuba	1,243	1,625	1,578	19,381
Other countries		261	1,058	20,395

PICKLED PORK.

Total	148	295	484	5,549
To United King.	7	25	63	997
Other Europe	12	12	12	351
Canada	119	179	246	1,321
Other countries	10	79	163	2,880

TOTAL EXPORTS BY PORTS.

WEEK ENDING MARCH 17, 1928.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	872	3,034	15,853	148
Boston			573	12
Detroit	695	477	1,041	18
Port Huron	60	26	28	90
Key West	107	1	1,243	
New Orleans	b	b	b	b
New York	10	2,530	12,927	19
Philadelphia			41	
Portland, Me.				

DESTINATION OF EXPORTS.

	Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.
United Kingdom		645	2,614	
Liverpool		361	1,859	
London		85	351	
Manchester		15		
Glasgow		77	57	
Other United Kingdom		107	367	
Germany (total)		4,941		
Hamburg		4,741		
Other Germany		200		

LARD AND GREASE EXPORTS.

Exports of lard from New York March 1, 1928, to March 21, 1928, 36,104,486 lbs.; tallow, none; grease, 4,230,000 lbs.; stearine, 34,800 lbs.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The tallow market in the east developed rather pronounced strength the past week, with sales of extra f. o. b. reported at New York at 8½ and 8½c. Offerings at all times were moderate and producers firm in their ideas. Consumers were after supplies, but were unwilling to pay advances for small sized quantities.

The undertone was firm, helped partly by strength in the west, and also partly due to tightness in nearby palm oil and a better feeling in some of the other competing oils and greases. Ideas as to the actual market, however, differed somewhat, but in all quarters it was agreed that the situation in tallow was a firm one, and that the outlook for the immediate future was that the present basis would hold or probably be enhanced slightly further.

At New York, special was quoted at 8½@8½c; extra, 8½@8½c; edible, 10c nominal. At Chicago, the market was stronger for tallow, but the turnover was light. Sales of prime packer tallow at 8½c f. o. b. Chicago for March-April shipment were reported. At Chicago, edible was quoted at 9¼@9½c; fancy, 9c; prime packer, 8½c; No. 1, 7½@8½c; No. 2, 6½@6½c.

At the London auction, some 502 casks were offered of which 370 sold with prices unchanged to 6d higher than the previous week. Mutton was quoted at 38s 6d@45s; beef, 37s 6d@41s; good mixed, 35s 6d@37s 6d. At Liverpool, Australian tallow was unchanged for the week, with fine quoted at 39s 3d and good mixed at 37s 9d.

STEARINE—Demand was good at New York with packers and compounders after supplies. Oleo advanced to 11c sales, with buyers still in evidence and offerings light. At Chicago, the market was somewhat firmer, with oleo quoted at 10¼@10½c.

OLEO OIL—Demand was better and the market sharply higher with offerings more limited. At New York, extra sold up to 14½c and medium advanced to 13½c, while lower grades were quoted at 12@12½c according to quality. At Chicago, the market was firmer, with extra quoted at 13c.

See page 34 for later markets.

LARD OIL—While demand was limited to immediate requirements, the market was very steady, with edible New York quoted at 15½c; extra winter, 12½c; extra, 12½c; extra No. 1, 11½@11½c; No. 1, 11½c; No. 2, 10½c.

NEATSFOT OIL—Demand was fair, but in limited quantities. The tone was steady, with cold test New York quoted at 18½c; pure, 15½c; extra, 11½c; No. 1, 11½c.

GREASES—The position of the grease market was somewhat stronger in the east, the result of a better demand and lighter offerings. In some quarters buyers had to pay up to secure moderate quantities. A better tone

in tallow and greases in general found reflection in this market.

Demand for choice white was rather slow and little or nothing was heard of export interest.

At New York, choice house was quoted at 6½@7c; choice yellow, 7@7½c; A. white, 8½c; B. white, 7½@8c; choice white, 9¼@9½c.

At Chicago, choice white sold at 8½c loose f. o. b. Chicago, and was offered for export at 9½c c. a. f. New York. Brown grease sold at 6½c f. o. b. Chicago, prompt shipment. At Chicago, brown was quoted at 6½@6½c; yellow, 7@7½c; B. white, 7½@7½c; A. white, 8c; choice white, all hog, 8½c.

By-Products Markets

Chicago, March 22, 1928.

Blood.

The blood market is strong at \$4.50 @4.60 per unit ammonia f.o.b. Chicago.

Unit Ammonia.

Ground and unground.....\$4.50@4.60

Digester Hog Tankage Materials.

The trade is of the opinion that this market has reached the low point. Large quantities of bulk tankage have been sold and delivered on contract.

Unit Ammonia.

Ground, 11½@12½ ammonia.....\$4.15@4.35 & 10
Ground, 6 to 8½ ammonia.....@4.25
Unground, 11½ to 12½ ammonia.. 3.75@4.00
Unground, 6 to 8½ ammonia..... 3.90@4.15
Liquid stick, 7 to 11½ ammonia.. 3.75@4.00

Fertilizer Materials.

There have been sales of 10 per cent high grade ground tankage for fertilizer at \$4.10 and 10c f.o.b. Chicago. Low grade unground bone tankage is in good demand at \$23.00@25.00 per ton. Hoof meal is scarce.

Unit Ammonia.

High grd., ground, 10-11½ ammonia..\$4.00@4.10
Lower grade, ground & ungrd. 6-9½ am 3.75@4.00
Hoof meal @3.50n

Bone Meals.

There is little change in the market on bone meals from that of past weeks. This product is rather seasonal, moving largely on contract.

Per Ton.

Raw bone meal.....\$50.00@55.00
Steam, ground 28.00@30.00
Steam, unground 26.00@28.00

Cracklings.

The crackling market is active with sales of unground cake and expeller cracklings at 1.10@1.15 Chicago and middle west points.

Per Ton.

Hard pressed and exp. unground, per unit protein\$1.10@1.15
Soft prod. pork, ac. grease & quality 75.00@80.00
Soft prod. beef, ac. grease & quality 45.00@50.00

Gelatine and Glue Stocks.

Sinews, pizzles and hide trimmings still being contracted at \$35.00. Fresh frozen pig skin scraps scarce. Market nominally 4c delivered Chicago.

Per Ton.

Kip and calf stock\$40.00
Rejected manufacturing bones..... 52.00@55.00
Horn plths 42.00@45.00
Cattle jaws, skulls and knuckles... @42.50
Sinews, pizzles and hide trimmings.. @35.00

Horns, Bones and Hoofs.

Clean, dry cattle hoofs being bid for contract at \$40 per ton delivered Chicago. Grinding horns at the same price. Packer bones strong; selling at \$45.00; junk bones at \$32.00.

Per Ton.

Horns, according to grade.....\$40.00@150.00
Round shin bones..... 55.00@65.00
Flat shin bones..... 55.00@60.00
Cattle hoofs 35.00@40.00

(Note—Foregoing prices are for mixed carloads of unassorted materials, indicated above.)

Animal Hair.

Market unchanged. Very good outlet offered for next summer's contract of coil dried hog hair. Prices of all hair dependent on quality.

Coll and field dried..... 1¼ @ 2c
Processed grey, per lb..... 3 @ 5c
Cattle switches, each..... 4 @ 5¼c

*According to count.

Pig Skins.

This market is very quiet.

Per Pound.

Tanner grades 8 @ 9c
Edible grades, unassorted..... @4c

EASTERN FERTILIZER MARKET.

(Special Report to The National Provisioner).

New York, March 23, 1928.

Dried blood sold at \$5.00 f.o.b. New York for prompt shipment, and South American is offered at \$4.50 c.i.f. for April shipment from South America, but interest is lacking for this shipment around here.

Hardly any business is being done in local tankage. Ground is now offered at \$4.70 & 10c f.o.b. and unground sold at \$4.35 & 10c f.o.b. a nearby point. Stocks of blood and tankage are not very heavy, however, but the demand is light.

More interest is being shown in nitrate of soda with some resale lots offered under the importers' quotations at certain ports. Feeding demand for certain materials seems to be a little better in spots, but prices have not changed much over the week.

Within a couple of weeks, no doubt, the usual spring demand for car load lots for quick shipments will come along.

THE KENTUCKY CHEMICAL MFG. CO., Inc.

COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings

Both Soft and Hard Pressed

The Last Word in the Margarine Business

THE DOERING CONTINUOUS WORKER for the Margarine plant brings to you the greatest savings, convenience and economies that have ever been applied to this line of work.

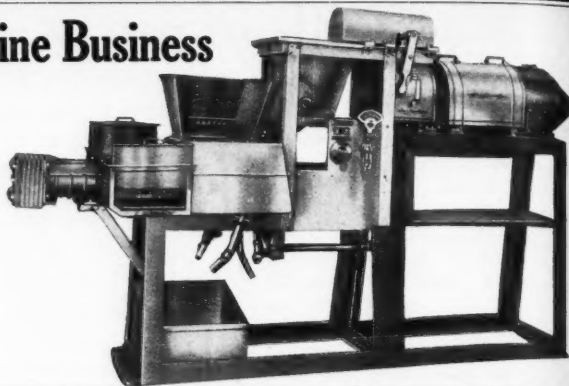
It is truly the last word in the margarine business.

It does away with table workers, requires less labor, is more sanitary, makes a better product and has a capacity of 7,000 lbs. an hour. Already installed by prominent packers.

Send now for complete information

C. Doering & Son

1375-9 W. Lake St.
Chicago



BILLS TO LABEL MARGARINE.

Two bills of interest to margarine manufacturers have been introduced in Massachusetts.

One of them, accompanying the recommendations of the commissioner of agriculture, provides that "whoever, himself or his agent sells, exposes for sale, or has in his possession with intent to sell oleomargarine shall have the word 'oleomargarine' or 'butterine' so stamped, labelled or marked that said word cannot be easily defaced, upon the top, side and bottom of each tub, firkin, box or package containing any of said oleomargarine."

When oleomargarine is offered for sale not in the original package, it is provided that there shall be attached thereto in a conspicuous place a label bearing the words "imitation butter" or the word "oleomargarine" or "butterine."

In retail sales of margarine not in the original package, the seller will be compelled, if the act passes, to attach to each package so sold and to deliver to the purchaser a label or wrapper bearing in a conspicuous place upon the outside of the package the words "imitation butter" or the word "oleomargarine" or "butterine." The act provides that the stamp, label or mark shall not be less than 20 point type. A fine of \$100 is provided for violation.

The second act has to do with the marking and labeling of neutralized butter. The bill provided that all pack-

ages bearing this product must be marked on the top, side and bottom with the words "neutralized butter." This also applies when the butter is sold in other than the original packages.

In retail sales it is also provided, in case the butter is sold in other than the original package, that the seller shall attach to each package and deliver to the purchaser a label or wrapper bearing the words "neutralized butter."

It is further provided that stamps, labels or marks shall be printed letters in a straight line of plain, uncondensed gothic type, not less than one-half inch in length.

COTTONSEED RATE HEARINGS.

The Interstate Commerce Commission has assigned for hearing, on May 21, at Fort Worth and June 11 at Chicago, Part 8 of Docket No. 17000, the rate structure investigation, relating to cottonseed and cottonseed products and related articles.

An announcement by the Commission, made public on March 17, states that at the Fort Worth hearing carriers will be expected to present evidence with respect to rates, including transit, from, to, and between points in the Southwest and other territories.

At the Chicago hearing, the carriers are to present evidence on rates between points in Western Trunk Line Territory and points in Central Freight Association territory.

The Commission announced that the carriers also should present at these hearings their evidence on transcontinental and import and export rates through the Pacific Coast and Texas ports. Other hearings will be held in the early fall at points in the South-eastern and other territories. Testimony in many related cases also involving rates on cottonseed and its products will be heard at the hearings in Fort Worth and Chicago.

COTTON OIL EXPORTS.

Exports of cottonseed oil from New York, March 1, 1928, to March 21, 1928, none.

MARGARINE MATERIALS USED.

The total production and the materials used in the manufacture of margarine during December, 1927, with comparisons for December, 1926, as announced by the U. S. Bureau of Internal Revenue, was as follows:

	Dec., '27. Lbs.	Dec., '26. Lbs.
Total production uncolored oleomargarine	26,035,869	23,309,846
Ingredient used for uncolored oleomargarine:		
Butter	222,227	196,860
Cocoanut oil	13,063,320	10,181,724
Corn oil	9,600	5,850
Cottonseed oil	1,999,389	1,857,210
Edible tallow	6,800	2,035
Milk	6,874,898	6,798,305
Mustard oil	5,092	5,130
Neutral lard	2,149,642	2,390,850
Oleo oil	3,486,720	4,044,762
Oleo stearine	417,024	403,100
Oleo stock	124,935	188,354
Palm oil	32,974	40,378
Palm-kernel oil	23,507	3,000
Peanut oil	544,220	580,633
Salt	2,169,719	1,940,026
Sesame oil	14,963	2,940
Soda	8,880	7,100
Vanilla extract	23	24
Total	31,153,983	28,600,390
Total production colored oleomargarine	1,425,082	1,428,573
Ingredient used for colored oleomargarine:		
Butter	1,643	1,220
Cocoanut oil	485,821	428,931
Corn	1,897	1,351
Cottonseed oil	154,777	150,705
Edible tallow	7,048
Milk	488,297	464,188
Neutral lard	153,798	140,855
Oleo oil	321,621	382,219
Oleo stearine	28,580	5,565
Oleo stock	14,110	27,428
Palm oil	24,218	13,422
Palm-kernel oil	4,222
Peanut oil	32,105	29,337
Salt	110,083	108,069
Sesame oil	4,320
Soda	154	184
Total	1,821,326	1,774,042

JAN. MARGARINE PRODUCTION.

Production of margarine during January, 1928, as reported by margarine manufacturers to the U. S. Bureau of Internal Revenue, with comparisons for the same month last year, is given as follows:

	Jan. 1928. Lbs.	Jan. 1927. Lbs.
Uncolored margarine	24,818,463	21,506,222
Colored margarine	1,386,291	1,241,821
Total	26,204,694	22,748,043

Production during the same month, as reported by margarine manufacturers to the U. S. Department of Agriculture, with comparisons, was as follows:

	Jan. 1928. Lbs.	Jan. 1927. Lbs.
Uncolored margarine	23,738,595	21,181,772
Colored margarine	1,318,480	1,176,682

The Blanton Company

ST. LOUIS

Refiners of

VEGETABLE OILS

Manufacturers of

SHORTENING

MARGARINE

Vegetable Oil Markets

WEEKLY REVIEW

Market Moderately Active—Prices Firm—Outside Strength Helpful—Cash Trade Quiet—Other Oils Firmer—Sentiment Mixed.

A fair volume of trade featured the cotton oil future market on the New York Produce Exchange the past week, and prices, while backing and filling over modest limits, developed a further undertone and averaged somewhat higher, the result of buying and covering on strength in the outside markets and firmness in other oils and greases. Rather limited hedge pressure and firm crude markets were helpful influences, but the professional element in the main was inclined to fight all advances.

Commission house trade was on both sides, with further liquidation in evidence in the nearby positions against which the futures were bought. There was quite a little switching from May to September at from 60 to 63 points discount, but at that level refiners' brokers were taking hold of May moderately and selling the futures in the way of transferring their hedges.

The advances this week ran into fair sized profit taking, particularly from houses with southern connections. At the same time, on the extreme bulges, a little more hedge pressure developed, but a good part of the trade throughout the week was of a local character and the market displayed a steady undertone.

With conditions showing little or no change as far as cotton oil itself was concerned, prices again responded readily to the developments in cotton and lard. As a good many saw it, the trend in the outside markets will continue an important factor in oil until such time as more is known of the new crop outlook.

Mill Offerings Limited.

In some well versed quarters the impression prevailed that there is still quite a little crude oil to come out, but in other well informed quarters it was said that it was beginning to look as though the volume of unsold crude in the south had been overestimated. At any rate, the crude situation was inde-

pendently strong throughout the week. Sales in the southeast and Valley were reported at 8½¢ in a moderate way, with that figure bid, while Texas nearby crude was 8¾¢ bid, with reports current of April shipment oil there having sold at 8½¢. Mill offerings were light and firm at all times. There was a tendency to point to the fact that the

nearby futures compared with crude were relatively too low.

The outlook is that there will be some store oil here tendered on April contracts. The indications are, however, that this oil will be readily taken care of. There is more or less speculation at the moment as to whether or not there will be tenders on May contracts about which it is a little early to judge, and which depends materially on whether or not the May delivery narrows its discount or widens further between now and delivery day.

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., March 22, 1928.—Crude oil has advanced ¼¢ during the week to 8½¢ Valley and 8¾¢ west, with good demand and light offerings on account unfavorable weather in the cotton belt and higher lard as result better export demand. The estimated seed crush increase will yield about 750 tank cars more of crude oil than looked for in December. Stocks are liberal and still too high for the soap kettle, hence with hot weather approaching some slight recession in values are looked for. The market will work higher on bad crop news or lower on favorable reports and likely range between 7½¢ and 8½¢ for crude until special developments justify a radical change either way. New Orleans oil futures are fully ¼¢ too low based on advanced crude prices whereas New York fully is ½¢ too low, therefore, many traders are buying futures instead of crude at present differentials.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., March 22, 1928.—Crude cotton seed oil is 8½¢ in the Valley but there were few sales at this price. Forty-one per cent meal, \$51.75; loose, \$11.00@11.25.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., March 22, 1928.—Dallas markets on prime cotton seed, delivered Dallas, \$43.00; prime crude oil, 8½¢@8¾¢; forty-three per cent cake and meal, f.o.b. Dallas, \$49.00; hulls, \$12.00; mill run lintners, 4½¢@6¢. The market is steady and the weather warm and fair.

Spot Demand Slow.

The demand for spot oil here remains slow. In fact cash oil and compound trade was generally reported fair to quiet. Some stress the poor cash business as a bearish factor, while others point out that only a short while back refiners booked up the trade for the immediate future, so that a quiet demand at the moment is not surprising. At the same time, it is generally agreed that the March consumption will run large, and that there are possibilities of an important reduction in the visible supply of oil during this month and which will be shown in the next Government report.

There has been a little falling off in the western hog run from the recent figures. This phase of the situation is being watched very closely. Within the next 30 days farmers will be busy in the fields, and it is felt the hog run will fall off sharply. Should cash lard trade continue at the present good pace, the stocks of lard although liberal compared with a year ago, could run down very quickly.

The fact that compound business of late was good was best demonstrated by an advance in stearine here to 11¢, with several of the prominent compound producers buying and bidding for that commodity. Some question the probable consumption the balance of the season of oil, but that is a feature that the future alone will disclose.

There is no denying the fact that the carryover will be comparatively large. At the same time, the indications are that the carryover at the end of this season will not be as heavy as the record carryover of last season. As far as the carryover is concerned, last sea-

ASPEGREN & CO., Inc.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

REFINED

COTTON SEED OIL

CRUDE

ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

The large dealer, the small dealer, EVERY dealer, must have the best to compete successfully in the trade of today

**The Crusher—The Refiner—
The Investor—The
Manufacturer—**

Every element of the cottonseed oil trade can and does use the NEW ORLEANS COTTON OIL MARKET to advantage. The contract is as nearly perfect as it is possible to make it; it is protected by the Clearing House of the New Orleans Cotton Exchange, deliveries are guaranteed as to weight, grade and quality at time of delivery by an indemnity bond, and storage facilities and transit privileges make New Orleans the ideal center for a cotton oil market.

Always Use YOUR Cotton Oil Market!

The New Orleans Refined Cottonseed Oil Contract was established at the request of the cotton oil trade.

New Orleans Cotton Exchange

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

PURITAN, Winter Pressed Salad Oil
BOREAS, Prime Winter Yellow
VENUS, Prime Summer White
STERLING, Prime Summer Yellow
WHITE CLOVER Cooking Oil
MARIGOLD Cooking Oil
JERSEY Butter Oil
MOONSTAR Co. coconut Oil
P & G SPECIAL (hardened) Coconut Oil

General Offices:

CINCINNATI · OHIO

Cable Address: "Procter"

The Edward Flash Co.

29 Broadway
NEW YORK CITY

**Brokers Exclusively
ALL VEGETABLE OILS
In Barrels or Tanks
COTTON OIL FUTURES
On the New York Produce Exchange**

son demonstrated that it is not altogether the question of the quantity of oil that counts, but the fact as to whether or not the oil is carried over by a few strong hands or so distributed among the trade as to bring pressure upon the market. At this time, several believe that the oil will be in strong hands at the end of this season, although not concentrated in one hand like it was at the end of last season.

COTTONSEED OIL.—Market transactions:

Friday, March 16, 1928.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot	960	a
Mar.	960	a
Apr.	960	a 970
May	1100	970 964	967	a
June	984	a 995
July	8900	1009 997	1005	a 1003
Aug.	800	1025 1016	1018	a 1025
Sept.	8700	1034 1022	1027	a 1029
Oct.	300	1030 1025	1025	a

Total Sales, including switches, 19,800 bbls. P. Crude S. E. 8½ Bid.

Saturday, March 17, 1928.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot	970	a
Mar.	970	a 990
Apr.	970	a 980
May	2100	980 975	975	a
June	995	a 1005
July	3100	1020 1015	1015	a 1018
Aug.	1100	1040 1034	1034	a
Sept.	1800	1043 1040	1040	a 1041
Oct.	800	1042 1040	1040	a

Total Sales, including switches, 8,300 bbls. P. Crude S. E. 8½ Bid.

Monday, March 19, 1928.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot	965	a 980
Mar.	500	975 974	965	a 973
Apr.	965	a 970
May	1900	975 967	967	a
June	985	a 995
July	3500	1013 1004	1004	a 1003
Aug.	1012	a 1023
Sept.	3700	1034 1027	1027	a 1028
Oct.	200	1035 1035	1026	a 1030

Total Sales, including switches, 9,800 bbls. P. Crude S. E. 8½ Bid.

Tuesday, March 20, 1928.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot	970	a 985
Mar.	970	a 985
Apr.	970	a 985
May	3500	980 971	978	a 980
June	1000	a 1010
July	6100	1019 1010	1017	a 1019
Aug.	300	1033 1032	1031	a 1035
Sept.	4700	1041 1033	1041	a 1042
Oct.	1000	1035 1033	1040	a 1042

Total Sales, including switches, 15,600 bbls. P. Crude S. E. 8½ Bid.

GEO. H. JACKLE

Broker

Tankage, Blood, Bones,
Cracklings, Bonemeal,
Hoof and Horn Meal

40 Rector Street
New York City

Wednesday, March 21, 1928.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot	975	a 985
Mar.	975	a 985
Apr.	975	a 979
May	5700	986 978	979	a 981
June	1000	a 1005
July	5300	1024 1017	1017	a 1019
Aug.	300	1040 1035	1030	a 1035
Sept.	8300	1049 1040	1043	a
Oct.	2300	1045 1043	1040	a 1043

Total Sales, including switches, 21,900 bbls. P. Crude S. E. 8½ Bid.

Thursday, March 22, 1928.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot	960	a 975
Mar.	965	a 975
Apr.	965	a 975
May	981	977 977	977	a 978
June	998	a 1018
July	1018	1014 1016	1016	a 1018
Aug.	1030	a 1032
Sept.	1043	1038 1040	1041	a
Oct.	1041	1036 1041	a	

See page 34 for later markets.

COCOANUT OIL—The market was very steady with a moderate demand. Strength in tallow and firmness in other soapers' materials had some influence. During the week Pacific coast tanks are reported to have sold at 8½c. At New York, the market was very steady, with tanks quoted at 8½@8¾c, while Pacific coast tanks were quoted at 8½c.

PALM OIL—Demand was rather quiet, but the market was firm, with the nearby situation particularly tight due to limited available supplies and with holders awaiting buyers' attitude. Shipment offerings were not pressed. At New York, spot Nigre was quoted at 7@7¼c; shipment, 6.85c; spot lagos, 7½c; shipment, 7½c.

PALM KERNEL OIL—Demand was moderate, but offerings very steadily held with both sides awaiting developments. At New York, tanks were quoted at 8½@8¾c; casks, 8½@9c.

CORN OIL—Demand was rather quiet, but the market was steady, with producers holding for 8½c, f.o.b. mills.

SOYA BEAN OIL—A firm situation exists in this quarter. Little or no oil is available at the coast, and the market is purely nominal there. At New York, offerings are light and well held, with tanks quoted at 10½c and barrels at 12¼c.

OLIVE OIL—The market was rather dull but steady with nearby offerings limited. Spot foots are held at 10c. March is quoted at 9½c; April, 8½@9c; May-June, 8½c.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTON OIL—Spot demand was very slow, but the spot market is steady with the futures. Southeast and Valley crude 8½c bid; Texas, 8½c bid, with mills holding for better levels.

COTTONSEED PRODUCT EXPORTS.

Exports of cottonseed products for the six months ending January 31, 1928, with comparisons for the same period last year, are reported by the U. S. Census Bureau as follows:

	1927.	1926.
Oil crude, lbs.	27,665,229	11,998,777
Oil refined, lbs.	4,543,173	10,216,659
Cake and meal, tons	255,628	944,091
Linters, running bales.	99,713	102,000

COTTON OIL SITUATION.

An analysis of the cottonseed oil situation for the months of August, September, October, November and December, 1927, January and February, 1928, with comparisons for last season, based on federal census reports, has been prepared by Aspegren & Co. It is as follows:

MOVEMENT OF SEED AT CRUDE MILLS.

	Tons received.	
	1927-28.	1926-27.
On hand start of season	80,784	23,249
August	290,422	138,164
September	1,007,261	976,295
October	1,282,625	1,502,131
November	849,706	1,224,487
December	453,281	854,735
January	339,212	581,856
February	177,229	473,340
Total	4,518,520	5,774,237

	Tons crushed.	
	1927-28.	1926-27.
August	161,423	74,731
September	531,000	476,142
October	576,630	834,543
November	782,681	984,562
December	605,206	942,976
January	570,408	849,721
February	450,627	686,786
Total	4,028,065	4,949,561

	On hand end of month.	
	1927-28.	1926-27.
August	218,783	86,082
September	464,954	586,835
October	1,050,949	1,153,247
November	1,113,974	1,391,922
December	692,049	1,308,681
January	763,353	1,035,706
February	459,955	518,715

	Tons.	
	1927-28.	1926-27.
Estimated seed receipts at crude mills	4,626,150	6,379,447
On hand beginning of season	80,784	23,249
Total	4,715,934	6,402,696
Of which is so far crushed	4,028,065	4,949,561
Destroyed at mills	500	5,981
Seed on hand	459,955	518,715
Seed still to be received	197,414	628,439

459,955 tons seed on hand at 310 lbs. crude oil per ton is equivalent to 151,866,050 lbs. crude oil, which at 7½ per cent refining loss, equals 140,494,596 lbs. refined oil, or 351,236 barrels. 197,414 tons seed still to be received at 310 lbs. crude oil per ton is equivalent to 61,199,340 lbs. crude oil, which at 7½ per cent refining loss, equals 56,608,465 lbs. refined oil, or 141,521 barrels.

MOVEMENT OF CRUDE AT OIL MILLS.

	Pounds produced.	
	1927-28.	1926-27.
On hand start of season	5,422,887	1,778,175
August	46,211,512	20,688,595
September	178,017,837	139,627,774
October	272,547,231	282,405,595
November	247,523,025	297,691,258
December	192,056,529	277,402,946
January	181,022,220	250,386,020
February	144,658,365	205,051,420
Total	1,267,459,606	1,475,029,783

	Shipments.	
	1927-28.	1926-27.
August	36,975,077	15,965,700
September	133,839,490	114,585,938
October	230,116,250	252,654,720
November	231,661,781	272,322,449
December	181,470,061	255,068,079
January	170,807,636	244,017,236
February	154,574,301	225,371,028
Total	1,139,444,536	1,379,883,150

	On hand end of month.	
	1927-28.	1926-27.
August	14,659,322	6,599,070
September	38,337,699	31,940,906
October	101,268,650	61,391,781
November	117,129,884	86,760,590
December	127,716,322	100,067,457
January	127,931,006	115,466,241
February	128,015,070	95,146,633

DISTRIBUTION CRUDE OIL HOLDINGS.

	Feb. 29, 1928.	
	Lbs.	
At mills	128,015,070	
At refineries	8,965,814	
In transit to refineries and consumers	22,320,650	
Total	159,301,534	

159,301,534 lbs. crude oil at 7½ per cent refining loss, equals 147,353,919 lbs. refined oil, or 368,385 barrels.

CRUSH PER TON.

During February, 450,627 tons seed produced 144,658,365 lbs. crude oil, equivalent to 321.1 lbs.,

per ton, or 16.1 per cent, compared to 14.9 per cent last year.

Total, 4,028,065 tons seed produced 1,262,036,719 lbs. crude oil, equivalent to 313.3 lbs., per ton, or 15.7 per cent, compared to 14.9 per cent last year.

REFINED OIL.

	Pounds produced.	
	1927-28.	1926-27.
On hand start of season	378,612,700	145,670,884
August	32,210,319	18,258,565
September	100,848,811	75,052,970
October	194,676,115	213,132,658
November	205,887,929	237,890,218
December	176,051,019	229,219,839
January	143,378,304	205,029,373
February	138,230,671	201,217,292
Total	1,369,195,868	1,326,371,890

	Delivered Consumers.	
	1927-28.	1926-27.
August	136,111,656	74,144,106
September	149,778,123	101,115,302
October	110,127,694	143,512,316
November	100,385,150	138,262,861
December	88,983,594	129,775,259
January	108,022,270	143,322,738
February	109,654,943	135,748,440
Total	803,063,439	865,881,031

	On hand end of month.	
	1927-28.	1926-27.
August	274,711,363	80,785,343
September	225,782,051	63,723,011
October	310,330,472	133,348,353
November	415,833,251	232,970,710
December	502,900,676	332,415,390
January	538,256,701	395,022,025
February	566,832,420	460,490,868

DISTRIBUTION REFINED OIL HOLDINGS.

	Aug. 1, 1927.		Aug. 31, 1927.	
	Lbs.		Lbs.	
At refineries	358,009,083	255,479,911	358,009,083	255,479,911
At other places	9,784,634	6,448,808	9,784,634	6,448,808
In transit from refineries	10,818,983	12,782,644	10,818,983	12,782,644
Total	378,612,700	274,711,363	378,612,700	274,711,363

	Sept. 30, 1927.		Oct. 31, 1927.	
	Lbs.		Lbs.	
At refineries	201,013,785	295,349,046	201,013,785	295,349,046
At other places	13,061,609	8,182,391	13,061,609	8,182,391
In transit from refineries	11,706,057	6,799,085	11,706,057	6,799,085
Total	225,782,051	310,330,472	225,782,051	310,330,472

	Nov. 30, 1927.		Dec. 31, 1927.	
	Lbs.		Lbs.	
At refineries	403,161,157	498,701,928	403,161,157	498,701,928
At other places	6,735,064	7,188,368	6,735,064	7,188,368
In transit from refineries	5,937,030	7,010,380	5,937,030	7,010,380
Total	415,833,251	502,900,676	415,833,251	502,900,676

	Jan. 31, 1928.		Feb. 29, 1928.	
	Lbs.		Lbs.	
At refineries	521,195,261	546,383,122	521,195,261	546,383,122
At other places	9,646,565	14,127,674	9,646,565	14,127,674
In transit from refineries	7,414,875	6,321,633	7,414,875	6,321,633
Total	538,256,701	566,832,420	538,256,701	566,832,420

AVERAGE REFINING LOSS.

During February, 149,634,465 lbs. crude oil yielded 138,230,671 lbs. refined oil, 7.32 per cent loss, compared to 9.86 per cent loss last year. Total, 1,070,344,042 lbs. crude oil yielded 991,283,168 lbs. refined oil, 7.39 per cent loss, compared to 8.73 per cent loss last year.

DECEMBER BY-PRODUCTS YIELDS.

The estimated yield and production of by-products from slaughter under federal inspection during December, 1927, are reported, with comparisons, by the U. S. Department of Agriculture as follows:

Class	Average wt. per animal		Per cent of live weight		Production				Per cent, Dec., 1927, is of av.
	Dec. 1, 1926, to Nov. 30, 1927	Dec., 1927	Dec. 1, 1926, to Nov. 30, 1927	Dec., 1927	Dec. 1, 1926, to Nov. 30, 1927	Dec. 5-yr. average	Dec., 1926	Dec., 1927	
	Lbs.	Lbs.	P.ct.	P.ct.	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.	P.ct.
Edible beef fat ¹	35.37	31.72	3.73	3.39	338,768	28,564	31,000	23,926	83.76
Edible beef offal	28.66	29.02	3.02	3.10	273,944	22,954	25,685	21,890	95.36
Cattle hides	65.01	64.04	6.85	6.91	627,008	56,381	60,108	49,200	87.26
Edible calf fat ¹	1.31	1.21	0.74	0.68	6,410	495	470	454	91.72
Edible calf offal	6.85	6.55	3.77	3.70	32,562	2,447	2,588	2,460	100.53
Lard ¹	35.86	31.97	15.37	14.69	1,542,430	176,922	140,840	155,157	87.70
Edible hog offal	6.33	6.27	2.71	2.88	272,661	27,703	25,798	30,430	109.84
Pork trimmings	13.29	11.50	5.70	5.28	577,445	55,529	56,478	55,812	100.51
Inedible hog grease ¹	2.84	2.62	1.22	1.20	122,889	14,602	11,379	12,756	87.36
Sheep edible fat ¹	2.15	2.24	2.64	2.60	27,745	2,341	2,586	2,448	104.57
Sheep edible offal ¹	1.99	2.11	2.44	2.45	25,769	1,842	2,422	2,306	125.19

¹ Unrendered. ² Rendered.

SHIPMENTS OF REFINED OIL.

	Export pounds.	
	1927-28.	1926-27.
August	864,825	199,062
September	708,909	397,218
October	528,163	1,335,008
November	979,252	1,659,872
December	655,158	3,621,812
January	806,866	3,033,090
February	Not available	2,580,998
Total	Not available	12,797,056

	Domestic pounds.	
	1927-28.	1926-27.
August	135,248,831	73,975,044
September	149,069,214	100,718,064
October	100,599,531	142,177,513
November	90,405,898	136,002,980
December	88,328,436	126,153,448
January	107,215,413	140,289,458
February	Not available	133,167,451
Total	Not available	853,083,975

	Total pounds.	
	1927-28.	1926-27.
August	136,111,656	74,144,106
September	149,778,123	101,115,302
October	110,127,694	143,512,316
November	100,385,150	138,262,861
December	88,983,594	129,775,259
January	108,022,270	143,322,738
February	109,654,943	135,748,440
Total	803,063,439	865,881,031

REFINED OIL—SUMMARY IN BARRELS OF 400 POUNDS.

	Produced.	
	1927-28.	1926-27.
Old crop stock	946,532	364,177
August	90,525	45,946
September	252,122	187,633
October	486,690	532,831
November	514,720	594,726
December	440,128	573,050
January	358,448	514,823
February	345,576	503,433
Total	3,424,739	3,315,929

	On hand.	
	1927-28.	1926-27.
August	696,778	224,468
September	564,455	159,806
October	775,826	333,356
November	1,059,583	562,422
December	1,267,232	831,039
January	1,345,642	987,555
February	1,417,051	1,151,227

	1927-28.		1926-27.	
	Lbs.		Lbs.	
Refined oil on hand	1,417,051	1,151,227	1,417,051	1,151,227
Seed on hand will produce	351,296	558,773	351,296	558,773
Crude oil on hand will produce	368,385	353,602	368,385	353,602
Seed still to be received will produce	141,521	375,421	141,521	375,421

The Week's Closing Markets

FRIDAY'S CLOSINGS.

Provisions.

Hog products were weaker the latter part of the week on hedge pressure liquidation and poor support, with shorts the best buyers. Hogs are steady and receipts moderate. Cash trade is fair.

Cottonseed Oil.

Cotton oil active and steady with some selling on weaker outside markets and May liquidation, but declines were checked by crude strength, lack of pressure of bleachable oil and mixed sentiment. Southeast Valley crude, 8½c; Texas, 8½c bid.

Quotations on cottonseed oil at Friday noon were: March \$9.65@9.75; April, \$9.65@9.75; May, \$9.67@9.77; June, \$9.90@10.00; July, \$10.10@10.13; August, \$10.26@10.29; September, \$10.38@10.39; October \$10.40.

Tallow.

Tallow, extra, 8½c.

Stearine.

Stearine, 11c.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, March 23, 1928.—General provision market continues extremely dull. Hams, picnics and square shoulders in very poor demand; lard fair. Prevailing low price cuts does not attract consignments despite fact American packers are buying hogs 3½c below previous year.

Today's prices are as follows: Liverpool shoulders, square, 58s; hams, American cut, 77s; hams, long cut, 81s; Cumberland cut, 65s; short backs, 74s; picnics, 57s; bellies, clear, 69s; Canadian, none; spot lard, 59s; Wiltshire, none.

FRIDAY'S GENERAL MARKETS.

New York, Mar. 23, 1928.—Spot lard at New York: Prime western, \$12.00@12.10; middle western, \$11.75@11.85; city, 11½c; refined continent, 12.50c; South American, \$13.50; Brazil kegs, \$14.50; compound, \$11.50.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, March 22, 1928, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (Hvy. Wt., 700 lbs. up):				
Choice	\$21.00@22.50	\$21.00@22.00	\$20.50@22.50	\$22.00@23.00
Good	18.00@21.00	20.00@21.00	19.00@21.50	20.00@21.00
STEERS (Lt. & Med. Wt., 700 lbs. dn.):				
Choice	20.00@22.00		20.50@22.50	22.00@23.00
Good	18.00@20.00	19.50@20.50	18.50@21.50	20.00@21.00
STEERS (All Weights):				
Medium	16.00@18.00	19.00@19.50	17.50@19.00	18.50@19.50
Common	14.00@16.00		16.50@18.00	
COWS:				
Good	15.00@16.50	16.00@17.50	16.00@17.50	17.00@18.00
Medium	13.50@15.00	15.00@16.00	15.00@16.00	15.00@16.00
Common	12.50@14.00	14.50@15.00	14.00@15.00	13.00@14.00
Fresh Veal (1):				
VEALERS:				
Choice	20.00@22.00		21.00@24.00	22.00@23.00
Good	18.00@20.00	17.00@20.00	18.00@20.00	19.00@21.00
Medium	15.00@18.00	15.00@17.00	16.00@18.00	16.00@18.00
Common	13.00@15.00	14.00@15.00	14.00@16.00	11.00@15.00
CALF CARCASSES (2):				
Choice		14.00@16.00		
Good		13.00@14.00		
Common				
Fresh Lamb and Mutton:				
LAMB (30-42 lbs.):				
Choice	27.00@28.00	28.00@29.00	28.00@30.00	29.00@30.00
Good	26.00@27.00	27.00@28.00	27.00@29.00	28.00@29.00
LAMB (42-55 lbs.):				
Choice	24.00@27.00	25.00@27.00	27.00@29.00	26.00@28.00
Good	23.00@25.00	24.00@26.00	26.00@28.00	25.00@27.00
LAMB (All Weights):				
Medium	23.00@25.00	24.00@26.00	25.00@27.00	
Common	21.00@23.00		24.00@25.00	
MUTTON (Ewes):				
Good	14.00@16.00	15.00@17.00	16.00@18.00	15.00@16.00
Medium	12.50@14.50	13.00@15.00	14.00@16.00	13.00@15.00
Common	10.00@12.50	11.00@13.00	13.00@14.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	14.00@15.00	14.00@15.00	15.50@17.00	14.50@16.50
10-12 lbs. av.	13.50@15.00	13.50@14.50	15.00@16.00	14.00@16.00
12-15 lbs. av.	12.50@14.00	13.00@14.00	13.50@15.00	13.00@14.50
15-18 lbs. av.	12.00@13.50	12.00@13.00	13.00@14.50	13.00@13.50
18-22 lbs. av.	11.50@12.50	11.50@12.50	11.50@13.00	12.00@13.00
SHOULDERS:				
N. Y. Style—Skinned	10.00@12.00		11.50@14.00	11.00@12.50
PICNICS:				
4-6 lb. av.		11.00@12.00	11.50@13.00	11.00@12.00
6-8 lb. av.		11.00@12.00	10.50@12.00	11.00@12.00
BUTTS: Boston Style	12.50@14.00		13.00@15.00	13.50@15.00
SPARE RIBS: Half Sheets	8.00@10.00			
TRIMMINGS:				
Regular	6.50@8.00			
Lean	12.00@13.50			

(1) Includes "skin on" at New York and Chicago. (2) Includes sides at Boston and Philadelphia.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Mar. 22, 1928.—Latest quotations on chemicals and soap makers' supplies:

Extra tallow, f.o.b. seller's plant, 8½c lb.; Manila coconut oil, tanks, New York, 8½c lb.; Manila coconut oil, tanks, coast, 8½c lb.; cochineal oil, barrels, New York, 11c lb.; P. S. Y. cottonseed oil, barrels, New York, 11 to 11¼c lb.; crude corn oil, barrels, New York, 11¼c lb.; olive oil foots, barrels, New York, 10½c lb.; 5 per cent yellow olive oil, barrels, New York, \$1.30 to \$1.40 gal.

Crude soya bean oil, barrels, New York, 11½c lb.; palm kernel oil, barrels, New York, 9¼c lb.; red oil, barrels, New York, 9¼ to 9½c lb.; Niger palm oil, casks, New York, 6½c lb.; Lagos palm oil, casks, New York, 7.60c lb.; glycerine (soapy), 7¼c lb.

DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ending March 17, 1928, were 5,300 metric tons, according to cable advices to the U. S. Department of Commerce, all of which went to England.

HULL OIL MARKET.

Hull, England, March 21, 1928.—(By Cable).—Refined cottonseed oil, 37s 9d; crude cottonseed oil, 34s.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending Mar. 23, 1928, with comparisons, are reported as follows:

PACKER HIDES.

	Week ending Mar. 23, '28.	Previous week.	Cor. week, 1927.
Spr. nat. str.	@26n	@25n	17½@18ax
Hvy. nat. str.	@24b	@23½	@23½
Hvy. Tex. str.	@23½	@22½b	@13½
Hvy. butt	@23½	@22½b	@13½
brand'd str.	@23b	@22b	@13
Hvy. Col. str.	@23b	@22b	@13
Ex-light	@22½b	21½@23n	@12½
Tex. str.	@22½b	21½@23n	@12½
Brand'd cows.	@23b	@22	12½b@13ax
Hvy. nat. cows	@24b	23	@23½
Light nat.	@20	18	@18½n
Nat. bulls.	@19½	18	@18½n
Brand'd bulls.	@18½n	16½	@17
Calfskins	@30½	@30	17N@18½
Kips, nat.	@27½	@27	@27
Kips, ov.-wt.	@26	@26	16@16½ax
Kips, brand'd.	@24	@24n	@14ax
Stunks, reg.	@1.50ax	@1.40	1.10@1.15
Stunks, hrls.	@85n	@80	70@75

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts.	23½@24n	@22½	@13½n
Branded	@22½n	@22	@12½n
Nat. bulls.	@18½	@18	9@9½n
Brand'd bulls.	@18n	@17	@8n
Calfskins	@28n	27	@27½n
Kips	25½@26n	25	@25½n
Stunks, reg.	1.00@1.35n	1.00@1.25n	85@90
Stunks, hrls.	@70	@80n	40@45n

COUNTRY HIDES.

Hvy. steers	21@21½	20@20½	11½@12ax
Hvy. cows	20@20½	19@19½	11@12ax
Butts	21½@22	20½@21	12@12½
Extremes	24@24½	23@23½	14@15ax
Bulls	17@17½	16	@16½
Calfskins	24@25	@23½	8½@9ax
Kips	23@23½	@23	@13½ax
Light calf.	1.50@1.60	1.35@1.50	1.00@1.10
Deacons	1.50@1.60	1.25@1.40	1.00@1.10
Stunks, reg.	.75@.85	.75@.80	.60@.70
Stunks, hrls.	.30@.40	.20@.25	15@25
Horsehides	.75@.85	7.00@8.25	4.25@5.25ax
Hogskins	.75@.85	@80	@40

SHEEPSKINS.

Pkr. lambs	3.25@3.90	3.25@3.90	1.80@2.00
Sml. packer			
lambs	3.25@3.80	3.25@3.80	
Pkr. shrgs.	1.10@1.25	1.10@1.25	92½@1.00
Dry pelts	.28@.31	.28@.31	.22@.24

Hide and Skin Markets

Chicago.

PACKER HIDES—Sharp advances were paid in the Chicago packer hide market during the week, and practically all descriptions now quoted 1@1½c over last week's trading prices. At the close of last week, one packer moved around 6,000 branded steers at ½c advance, and another ½c was secured early this week; about 6,000 branded cows moved late last week at a full cent over previous trading price, followed by sales this week at another ½c advance. On what were practically clean-up sales the fore part of this week, more than 100,000 hides are understood to have moved, leaving most descriptions sold up right into kill. Last trading prices are now bid, and more hides could be moved if available. The market remains in a very strong position.

Spread native steers quoted nominally around 26c. Heavy native steers sold at 24c, and extreme native steers at 24c; these figures bid for more.

Butt branded steers sold at 23½c, with sales at 23c late last week. Colorados last sold at 23c, and this figure now bid; sales were made at end of last week at 22½c. Heavy Texas steers last sold at 23½c, with trading late last week at 23c. Light Texas steers moved at 23c. Extreme light Texas steers sold with branded cows at 22½c, and this is now bid.

Heavy native cows moved in volume at 23c, with a small movement earlier at 22½c. During the big movement this week, light native cows sold at 24c for both St. Pauls and regular points, and 24c is now bid for regular points; a couple of cars moved earlier at 23½c, at the opening of the week. Branded cows sold in a good way at 22½c and this is now bid; some 6,000 moved at close of last week at 22c.

Some native bulls moved quietly late this week at 20c; details not yet available but understood mixed St. Pauls and regular points, Feb.-Mar. branded bulls nominally around 18@18½c.

SMALL PACKER HIDES—Market sharply higher, in a nominal way, in sympathy with big packer market. All local small packers had previously moved everything up to end of March, except one lot of bulls. Interest apparent in April hides but not yet offered; one killer reported bid of 23½c for April natives and 22½c for branded, early in week. Market quoted nominally around 23½@24c for native all-weight steers and cows and 22½c for branded, in absence of trading. Local killer declined 18c for March native bulls, asking 19c. Some small packer bulls moved on re-sale basis at 19c.

COUNTRY HIDES—Market considerably stronger, following advance in packer market. Holdings are small and offerings very scarce; prices are quoted purely on nominal basis. All-weights quoted around 21½@22c, selected, delivered. Heavy cows priced 20@20½c; heavy steers alone nominally 21@21½c. Buff weights 21½@22c asked. Good 25/45 lb. extremes generally quoted 24@24½c, selected. Bulls rather scarce and quoted around 17@17½c, selected. All-weight branded priced 19½@20c, Chicago freight.

CALFSKINS—Packer calfskins again advanced, when one packer moved

a car or two for export at 30½c; asking 31c now.

First salted Chicago city calfskins moved last week at 27c; now quoted around 28c, and this bid reported in one direction. Outside city skins quoted around 27@27½c. Mixed cities and countries 25@26c.

KIPSKINS—One packer moved 20,000 Jan.-Feb. kipskins, at 27c for natives, 26c for over-weights and 24c for branded, northern basis; same packer moved 12,000 southern kips late last week at 25½c for natives, 24½c over-weights and 23½c branded, Ft. Worth basis. Reports of late trading at 27½c for northern natives as yet unconfirmed.

First salted Chicago city kips nominally around 25½@26c. Outside city skins priced 24@25c. Mixed cities and countries 23@24c.

Packer regular slunks last sold at \$1.40 and \$1.50 is now asked. Hairless quoted 80@85c, inside price last paid.

HORSEHIDES—Market strong, with sellers not disposed to offer very freely. Good renderers generally \$8.50 or better asked; fairly good mixed lots prices \$7.50@8.00.

SHEEPSKINS—Dry pelts quoted 28@31c per lb., according to section. Packer shearlings steady, on sale of a car running around 15 per cent No. 1's at \$1.10; lots running to more No. 1's could be sold at \$1.25. Pickled skins about steady and quoted around \$9.00 per doz. for straight run of packer lamb; last trading in ribby lambs was at \$8.75, and blind ribbies at \$9.75. Last trading at New York on basis of \$8.75 for straight run of city lamb. Pickled sheepskins steady and around \$10.25@10.50 quoted for straight run of packer sheep; one packer moved two lots totaling 3,600 doz. ribby sheep at \$9.75 and now sold ahead; blind ribby sheep last moved at \$11.50. Packer wool lambs \$4.45 per cwt. live lamb paid at Chicago; quoted on piece basis around \$3.25@3.90. Packer sheepskins quoted on piece basis \$3.00@3.50. Small packer lambs priced \$3.25@3.80 for late slaughter.

New York.

PIGSKINS—No. 1 pigskin strips quiet and around 9c, nominally. Gelatine stocks nominally 4c and inactive.

PACKER HIDES—City packer hide market stronger, in sympathy with western market. Practically everything

cleaned up to end of February and up to this writing no March hides have sold. However, last trading prices at Chicago bid and declined for March hides, 23½c for butt brands, 23c for Colorados and 24c for native steers.

COUNTRY HIDES—Market strong and offerings very scarce. Extremes nominally around 24c and higher talked. Buff weights quoted around 21½c, nominally; all-weights around 21½c.

CALFSKINS—Market stronger and fairly well cleaned up. Only a few skins offered and a variety of prices talked for these. Last week's quotations of \$2.25 last paid for 5-7's, \$3.00 nom. for 7-9's and \$4.00 nom. for 9-12's repeated in absence of trading but holders' ideas 20@35c higher.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ending Mar. 17, 1928, 4,212,000 lbs.; previous week, 3,289,000 lbs.; same week, 1927, 4,428,000 lbs.; from Jan. 1 to Mar. 17, 57,539,000 lbs.; same period, 1927, 54,454,000 lbs.

Shipments of hides from Chicago for the week ending Mar. 17, 1928, 5,764,000 lbs.; previous week, 4,891,000 lbs.; same week, 1927, 6,620,000 lbs.; from Jan. 1 to Mar. 17, 56,007,000 lbs.; same period, 1927, 64,465,000 lbs.

POLISH LARD IMPORTS.

Imports of lard into Poland during 1927 totaled 15,169.7 metric tons compared with 7,123.4 metric tons during the preceding year. Of this amount during 1927 the United States furnished 10,029.4 metric tons; Holland, 4,157.9 metric tons; other countries, 982.4 metric tons.

The lard trade in Poland has fallen off sharply since the first of the year, according to the U. S. Department of Commerce, partly because the import movement was unusually active during the final quarter of 1927 in anticipation of the increased seasonal demand, but also because much keener competition from domestic fats is now being encountered. The American product is currently quoted at \$31.90 per 100 kilograms at Danzig, while native fat is quoted in Warsaw at around the equivalent of \$28.00 per 100 kilograms. Dutch prices are still slightly below American, but Dutch lard is clearly losing ground in Poland, and it is noteworthy that practically all the better class stores now carry the American product.

STOCKS AND DISTRIBUTION OF HIDES AND SKINS.

Stocks of the principal hides and skins at the end of January, 1928, with comparisons, based on reports received from 4,354 manufacturers and dealers, together with stocks disposed of during that month, are reported by the U. S. Department of Commerce as follows:

	Stocks on hand or in transit.		Moved in Jan., 1928*
	January, 1928.	December, 1927.	
Cattle, total, hides.....	3,713,150	3,679,672	1,751,147
Domestic—packer, hides.....	2,562,142	2,581,490	1,131,348
Domestic—other than packer, hides.....	819,542	726,441	401,135
Foreign (not including foreign-tanned)....	331,475	371,741	128,664
Buffalo.....	18,991	28,679	8,415
Calf and kip.....	2,830,837	3,109,119	1,353,033
Horse, colt, ass, and mule:			
Hides.....	189,730	138,740	53,086
Fronts, whole fronts.....	96,040	90,893	3,075
Butts, whole butts.....	64,328	45,976	1,286
Shanks.....	55,781	47,752	75,033
Goat and kid, skins.....	7,215,644	7,805,554	8,391,591
Cabretta, skins.....	988,180	1,044,543	846,809
Sheep and lamb, skins.....	6,477,141	6,749,654	6,927,020
Skivers and fleshers, dozens.....	90,538	95,518	147,083
Kangaroo and wallaby, skins.....	268,433	277,722	240,081
Deer and elk.....	226,627	191,146	56,157
Pig and hog, skins.....	112,549	107,025	40,495
Pig and hog strips, pounds.....	607,553	556,543	441,281

*Represents deliveries by packers, butchers, dealers and importers.

Live Stock Markets

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., March 22, 1928.

CATTLE—Compared with week ago, fed steers and yearlings strong. She stock, strong to 25c higher; bulls, up a similar amount; good to choice weighty vealers, steady; light kinds, 50c lower. Receipts small but steers predominated. Extreme top on fed steers, \$14.75, not many above \$14.00; best long yearlings, \$14.25; light yearlings, \$13.75; heifer yearlings, \$13.35; most yearling heifers, \$11.50@12.50; most fat cows, \$7.50@9.50, prime 1,428 lb. averages at \$12.50 no criterion of general trade; cutters, \$5.50@6.50; outstanding sausage bulls, up to \$8.35, mostly \$7.50@8.25. Light vealers closed at \$11.50@12.50; shipper and small killer kinds, \$13.50@14.50, a few \$15.00.

HOGS—Receipts of 80,000 head Monday forced prices sharply lower; a continued heavy holdover on succeeding days with average receipts and slow fresh pork market being the principal bearish factors. Receipts include an increased percentage of light hogs lacking finish and highly finished bigweight butchers. Pigs and medium to good light lights very draggy at close. Today's top, \$8.50 compared with \$8.60 last Thursday. Compared with week ago better grade hogs 10@30c lower; late bulk better grade 170 to 220 lb. weights, \$8.25@8.45; 230 to 260 lbs., \$7.95@8.35; bigweight butchers, down to \$7.70; bulk light lights, \$7.25@8.10; bulk pigs, \$6.25@7.25; packing sows, \$6.75@7.25.

SHEEP—Despite an increase in aggregate runs fat lamb demand out-distanced supplies and prices advanced sharply, closing \$1.00@1.15 higher, with heavy and plain offerings showing the full upturn. Clipped lambs, if anything, showed even more advance than comparable woolled offerings. The

top on handyweight lambs reached \$17.65 late, standing as the new high since June 11, 1927. Choice clipped lambs reached \$15.25. Fat ewes at \$10.00 reappeared on a 25c higher market which was forced by continued scarcity of aged sheep. Choice clipped ewes reached \$8.00.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., March 22, 1928.

CATTLE—Further declines of 25@50c were scored on fed steers during the week, with spots off more on medium weights. Light yearlings, fed heifers and cows closed at steady to 25c lower rates. Bulls, weak to 25c off, and vealers are 50c@1.00 lower. Heavy steers sold up to \$13.50, and best medium weights went at \$13.35.

How Are Your Claims on Cripples?

Action resulting from the activity of one Eastern railroad is causing railroads to try to force all shippers to settle all claims for loss on cripples on the basis of 15% of the value of the animal.

Such proposal is said to be wholly unwarranted by past court decisions. Shippers may demand and collect the full amount of any loss due to negligence of the carriers.

Every shipper should stand on his rights, and enter suit if necessary.

Packers and shippers who have had experience with this attempt to settle a 100 per cent claim for 15 per cent are invited to report their experiences to THE NATIONAL PROVISIONER.

HOGS—Although shipping orders have been fairly broad, a weaker undertone was in evidence, and closing prices on hogs are generally 10@15c under last Thursday. Choice light hogs are in best demand and at the finish best 180-210 lb. weights topped the market at \$8.20. Packing grades are 10@15c lower.

SHEEP—There was a broad demand for fat lambs and closing prices are around \$1.00 higher than last Thursday. Shippers paid up to \$16.75 for best fed westerns, while local killers stopped at \$16.70. Mature classes were scarce and strong to 25c higher.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., March 22, 1928.

CATTLE—Good to choice weighty steers and medium weights were under price pressure all week and show decline for the week around 25c. Other grades and yearlings closed about steady; extremes, 25c lower. She stock and bulls closed strong to 25c higher, veals 50c@1.00 higher. Practical top veals \$13.50, few \$14.00.

HOGS—Market-ward movement of hogs at the local market continues liberal. Demand broad from local packing interests and shippers. Price fluctuations during the period have been within a narrow spread. Comparisons Thursday with Thursday show prices weak to 10c lower. Thursday's top reached \$8.15.

SHEEP—Lamb values continue their ascension under broad packer demand and urgent shipping inquiry, with closing prices 75@85c higher than a week ago. Sheep are 25@40c higher. Feeding and shearing lambs developed strength in sympathy with advancing fat lamb values. Closing prices 50c higher.

How hot should the water be in the hog scalding vat? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

J. W. MURPHY CO.

Order Buyers

HOGS ONLY

Utility and Cross Cyphers

Reference any Omaha Bank

Union Stock Yards

Omaha, Nebr.

E. K. Corrigan

Exclusive Hog Order Buyer
Operating on Two Markets

So. Omaha

E. K. Corrigan

So. St. Joseph

R. G. Symon

BANGS & TERRY

Buyers of Livestock

Hogs, Killing and Feeding Pigs

Union Stock Yards, South St. Paul, Minn.

Reference: Stock Yards National Bank. Any Bank in Twin Cities.

Write or wire us

Strictly Hog Order Buyers on
Commission Only

GOOGINS & WILLIAMS

Long Distance Telephone Boulevard 9465
Union Stock Yards, Chicago

Order Buyers of Live Stock

Potts — Watkins — Walker

National Stock Yards, Ill.

Reference: National Stock Yards National Bank

WE BUY 'EM RIGHT! A TRIAL IS CONVINCING!

Write—Phone—Wire

Murphy Bros. & Company

Exclusively Hog Order Buyers

Telephone Yards 0184

Union Stock Yards, CHICAGO

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., March 22, 1928.

CATTLE—After constant pounding, steer prices were lowered materially this week compared with one week ago, selling 25@50c lower in spots. Good and choice vealers, 50c higher; other classes, steady. Tops for week: 1,388 lb. matured steers, \$13.35; 983 lb. yearlings, \$12.85.

HOGS—There is little change in the week's hog market. Receipts show further decrease, but packers have been a bearish factor and heavy butchers show weakness, while light and medium weights are about 5@10c higher for the week. Featuring inquiry is for hogs 220 lb. down. Bulk today, \$8.50@8.60; top, \$8.65.

SHEEP—With a mere handful of stock, the market has advanced 50@75c on lambs. Receipts were principally native woolskins.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

South St. Paul, Minn., Mar. 21, 1928.

CATTLE—An uneven market has featured cattle division this week, fed steers and fat she stock ruling 25c lower; bulls, 25c higher; cutters, steady. Top heavy steers, \$13.75; long yearlings, \$13.25; mixed yearlings, \$12.75; bulk all steers and yearlings, \$11.00@12.50. Yearling heifers reached \$11.25 in carlots; fat cows, to \$10.00; bulk fat cows and heifers, \$6.75@10.00. Cutters, \$5.00@6.25; bulls, \$7.25@7.50; vealers today, \$11.00@11.50 or 50 to 75c lower for the period.

HOGS—Hog prices are down, butchers averaging 15 to 25c lower, with pigs 25 to 50c higher under an active demand. Desirable 160 to 210 lbs. weights, \$7.80@7.85; sorted kinds, to \$7.90; most 220 to 300 lb. averages, \$7.60@7.75, packing sows, \$6.50; pigs, \$7.25.

SHEEP—Fat lambs, 25 to 50c up; sheep, 25c up. Desirable lambs are salable at \$16.00 to \$16.25; cull and common kinds, \$10.50@13.50; desirable handyweight ewes, \$9.00@9.50; plainer kinds, \$7.50@8.50.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., March 21, 1928.

CATTLE—Receipts normal, 12,000 for three days. Market continued under pressure, all classes suffering decline, heavy steers declining most. General market for week 25@35c lower. Good to choice steers and yearlings, up to \$13.50, with bulk at \$11.50@12.25; fair to good cattle, \$10.50@11.25; best heifers, \$12.00; bulk of heifers, \$10.00@11.50; best heavy cows, \$10.50; good to choice cows, \$9.50@10.50; fair to good cows, \$8.00@9.25; common, \$6.50@7.75; canners and cutters, \$5.00@6.50; bulls, \$6.75@7.75 for bolognas; beef bulls, \$8.00@9.00; veals, \$7.00@12.50.

HOGS—Market about steady for the week; strong today. Top, \$7.90; bulk of light butchers, \$7.80@7.90; medium butchers, \$7.60@7.80; heavy butchers,

\$7.50@7.60; extreme weights, \$7.25@7.50; packing sows, \$6.65@7.00; stags, \$6.00@6.25.

SHEEP—Market at the highest point of the year. Top Colorado lambs, \$16.35; best ewes, \$10.00.

ST. JOSEPH.

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, March 22, 1928.

CATTLE—Better grade weighty steers declined 25@40c and other steers ruled weak to 25c lower. Medium to good yearlings showed strength. Other killing classes largely ruled steady. Vealers topped at \$13.00.

HOGS—Butchers eased off 5@10c, and packing sows ruled weak to 25c lower. Choice 180-210 lb. weights topped at \$8.20.

SHEEP—Fat lambs sold 50c@1.00 higher. Choice fed western handyweights made \$16.50. Aged stock ruled 25@50c higher. Choice yearling wethers brought \$14.00.

RECEIPTS AT CHIEF CENTERS.

Combined receipts of cattle, hogs and sheep at the principal markets of the country for the week ending Mar. 17, and comparative periods are as follows:

At 20 markets:

	Cattle.	Hogs.	Sheep.
Week ending Mar. 17.....	723,000		
Week ago.....	182,000	807,000	266,000
1927.....	211,000	626,000	214,000
1926.....	250,000	625,000	314,000
1925.....	240,000	663,000	260,000
1924.....	227,000	838,000	268,000

At 11 markets:

	Hogs.
Week ending Mar. 17.....	726,000
Previous week.....	709,000
1927.....	556,000
1926.....	549,000
1925.....	594,000
1924.....	757,000

At 7 markets:

	*Cattle.	Hogs.	Sheep.
Week ending Mar. 17.....	145,000	639,000	167,000
Previous week.....	130,000	627,000	181,000
1927.....	157,000	493,000	150,000
1926.....	201,000	482,000	229,000
1925.....	179,000	518,000	203,000
1924.....	183,000	627,000	189,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending March 17, 1928:

CATTLE.

	Week ending Mar. 17.	Prev. week.	Cor.
Chicago.....	20,988	20,622	23,146
Kansas City.....	19,213	15,557	23,371
Omaha.....	20,370	15,950	18,205
St. Louis.....	9,400	6,978	10,450
St. Joseph.....	6,567	6,118	22,165
Sioux City.....	8,611	7,832	9,176
Ft. Worth.....	4,712	5,231	4,781
Philadelphia.....	1,667	1,694	1,863
Indianapolis.....	1,288	2,266	4,155
Boston.....	1,155	1,407	1,176
New York and Jersey Cy.....	8,352	8,870	8,488
Oklahoma City.....	4,405	4,216	5,455
Cincinnati.....	2,727	2,988
Total.....	109,466	99,569	133,431

HOGS.

	Week ending Mar. 17.	Prev. week.	Cor.
Chicago.....	148,100	174,500	133,200
Kansas City.....	35,626	33,317	28,159
Omaha.....	76,074	68,942	50,487
St. Louis.....	30,718	35,697	35,221
St. Joseph.....	29,454	18,465	7,420
Sioux City.....	53,123	57,155	50,747
Fort Worth.....	14,101	12,490	9,308
Philadelphia.....	20,180	18,500	16,287
Indianapolis.....	16,957	19,812	24,341
Boston.....	20,212	23,351	9,820
New York and Jersey Cy.....	62,846	66,122	47,077
Oklahoma City.....	11,460	12,196	6,669
Cincinnati.....	22,403	29,864
Total.....	541,344	568,411	420,206

SHEEP.

	Week ending Mar. 17.	Prev. week.	Cor.
Chicago.....	33,168	26,449	33,922
Kansas City.....	14,254	20,004	13,533
Omaha.....	32,373	35,487	24,952
St. Louis.....	1,991	1,973	4,347
St. Joseph.....	20,306	27,159	19,072
Sioux City.....	6,719	6,155	4,573
Fort Worth.....	2,748	3,478	2,858
Philadelphia.....	4,114	3,846	4,883
Indianapolis.....	297	444	744
Boston.....	2,390	2,462	3,257
New York and Jersey Cy.....	41,861	41,526	40,172
Oklahoma City.....	51	134	51
Cincinnati.....	767	984
Total.....	161,039	170,101	152,364

NEW YORK LIVE STOCK.

Receipts of live stock at New York for week ending Mar. 17, 1928, were reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	3,316	10,257	7,444	15,890
New York.....	685	3,420	22,931	4,720
Central Union.....	2,580	1,100	182	14,435
Total.....	6,590	14,777	30,557	35,045
Previous week.....	7,823	12,895	33,756	33,828
Two weeks ago.....	7,289	15,908	36,905	42,713



Exceptional Service
in Buying
CATTLE, CALVES, SWINE,
SHEEP, LAMBS



KENNETT-MURRAY
Live Stock Buying Organization

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending Mar. 15, 1928, with comparisons:

BUTCHER STEERS.			
1,000-1,200 lbs.			
	Week ended Mar. 15.	Prev. week.	Same week. 1927.
Toronto	\$11.00	\$11.40	\$ 8.50
Montreal	11.00	10.50	8.00
Winnipeg	10.00	10.00	7.25
Calgary	10.50	10.50	6.50
Edmonton	10.00	10.50	7.00
Pr. Albert	9.00	9.50	5.50
Moose Jaw	9.50	9.50	7.00

VEAL CALVES.			
Toronto	\$15.00	\$16.00	\$14.00
Montreal	13.00	13.00	12.00
Winnipeg	13.00	13.00	11.00
Calgary	13.50	13.50	9.50
Edmonton	14.00	14.00	11.00
Pr. Albert	10.00		7.00
Moose Jaw	13.00		11.00

SELECT BACON HOGS.			
Toronto	\$10.00	\$10.10	\$12.50
Montreal	10.25	10.00	13.00
Winnipeg	9.25	9.25	11.38
Calgary	8.75	8.75	12.21
Edmonton	8.85	9.00	12.10
Pr. Albert	9.00	9.15	10.72
Moose Jaw	9.15	9.15	11.38

GOOD LAMBS.			
Toronto	\$16.75	\$16.00	\$14.00
Montreal	12.00	11.00	11.00
Winnipeg	14.00	13.25	10.50
Calgary	12.50	12.50	11.00
Edmonton	13.00	13.00	11.50
Pr. Albert		11.00	
Moose Jaw		12.00	11.00

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, March 22, 1928, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):		CHICAGO.		E. ST. LOUIS.		OMAHA.		KANS. CITY.		ST. PAUL.	
Hvy wt. (250-350 lbs.) med-ch.	\$7.65@8.25	\$7.75@8.25	\$7.40@8.00	\$7.35@7.95	\$7.50@8.00	\$7.35@7.95	\$7.50@8.00	\$7.35@7.95	\$7.50@8.00	\$7.35@7.95	\$7.50@8.00
Med. wt. (200-250 lbs.) med-ch.	7.80@8.50	8.15@8.50	7.75@8.15	7.60@8.20	7.65@8.10	7.60@8.20	7.65@8.10	7.60@8.20	7.65@8.10	7.60@8.20	7.65@8.10
Lt. wt. (160-200 lbs.) com-ch.	7.50@8.50	8.20@8.50	7.50@8.15	7.70@8.20	7.85@8.60	7.70@8.20	7.85@8.60	7.70@8.20	7.85@8.60	7.70@8.20	7.85@8.60
Lt. lt. (130-160 lbs.) com-ch.	6.65@8.40	7.00@8.45	7.00@8.05	7.40@8.10	7.25@8.00	7.40@8.10	7.25@8.00	7.40@8.10	7.25@8.00	7.40@8.10	7.25@8.00
Packing sows, smooth and rough.	6.65@7.40	6.50@7.10	6.50@7.10	6.15@7.15	6.50@7.00	6.15@7.15	6.50@7.00	6.15@7.15	6.50@7.00	6.15@7.15	6.50@7.00
Str. pigs (130 lbs. down), med-ch.	6.25@7.50	5.50@7.50		6.75@7.50	7.00@7.25	6.75@7.50	7.00@7.25	6.75@7.50	7.00@7.25	6.75@7.50	7.00@7.25
Av. cost and wt., Wed. (pigs excl.)	7.90-240 lb.	8.17-211 lb.	7.80-255 lb.	7.81-244 lb.	7.73-214 lb.	7.81-244 lb.	7.73-214 lb.	7.81-244 lb.	7.73-214 lb.	7.81-244 lb.	7.73-214 lb.
Slaughter Cattle and Calves:											
STEERS (1,500 LBS. UP):											
Good-ch.	13.50@15.00		13.25@14.50	12.60@14.25		13.25@14.50	12.60@14.25		13.25@14.50	12.60@14.25	
STEERS (1,300-1,500 LBS.):											
Choice	14.50@15.00	14.00@14.75	13.50@14.50	13.25@14.25	13.25@14.25	13.25@14.25	13.25@14.25	13.25@14.25	13.25@14.25	13.25@14.25	13.25@14.25
Good	13.25@14.50	13.00@14.00	12.75@13.50	12.50@13.25	12.50@13.25	12.50@13.25	12.50@13.25	12.50@13.25	12.50@13.25	12.50@13.25	12.50@13.25
STEERS (1,100-1,300 LBS.):											
Choice	14.25@15.00	14.00@14.75	13.25@14.25	13.00@14.00	13.25@14.25	13.00@14.00	13.25@14.25	13.00@14.00	13.25@14.25	13.00@14.00	13.25@14.25
Good	13.00@14.50	12.75@14.00	12.50@13.25	11.85@13.00	12.00@13.25	11.85@13.00	12.00@13.25	11.85@13.00	12.00@13.25	11.85@13.00	12.00@13.25
STEERS (950-1,100 LBS.):											
Choice	14.25@14.75	13.75@14.50	13.00@14.25	12.85@14.00	13.00@14.25	12.85@14.00	13.00@14.25	12.85@14.00	13.00@14.25	12.85@14.00	13.00@14.25
Good	12.75@14.25	12.50@13.75	12.25@13.00	11.85@13.00	12.00@13.00	11.85@13.00	12.00@13.00	11.85@13.00	12.00@13.00	11.85@13.00	12.00@13.00
STEERS (800 LBS. UP):											
Medium	11.25@13.25	10.50@13.00	10.00@12.75	10.00@12.50	9.50@12.00	10.00@12.50	9.50@12.00	10.00@12.50	9.50@12.00	10.00@12.50	9.50@12.00
Common	8.75@11.25	8.50@10.50	8.00@10.00	7.75@10.00	7.25@9.50	8.00@10.00	7.75@10.00	7.75@10.00	7.25@9.50	8.00@10.00	7.75@10.00
STEERS (FED CALVES AND YEARLINGS 750-950 LBS.):											
Choice	13.50@14.50	13.75@14.50	13.00@14.00	12.85@13.75	12.50@13.75	13.00@14.00	12.85@13.75	12.50@13.75	13.00@14.00	12.85@13.75	12.50@13.75
Good	12.75@13.75	12.00@13.75	11.75@13.00	11.50@12.85	11.50@12.75	11.75@13.00	11.50@12.85	11.50@12.75	11.75@13.00	11.50@12.85	11.50@12.75
HEIFERS (850 LBS. DOWN):											
Choice	12.90@13.65	12.75@13.50	11.75@12.75	11.65@12.75	10.75@12.75	11.75@12.75	11.65@12.75	10.75@12.75	11.75@12.75	11.65@12.75	10.75@12.75
Good	11.75@12.90	11.50@12.75	11.00@11.75	10.25@11.85	9.50@10.75	10.25@11.85	9.50@10.75	10.25@11.85	9.50@10.75	10.25@11.85	9.50@10.75
Common-med.	8.50@11.75	7.75@11.50	7.50@11.00	7.25@10.25	7.00@9.50	7.25@10.25	7.00@9.50	7.25@10.25	7.00@9.50	7.25@10.25	7.00@9.50
HEIFERS (850 LBS. UP):											
Choice	11.00@13.25	11.00@12.75	10.75@12.50	10.75@12.50	10.00@11.75	10.75@12.50	10.75@12.50	10.00@11.75	10.75@12.50	10.75@12.50	10.00@11.75
Good	9.75@12.50	10.25@12.00	9.75@11.50	9.75@11.50	9.25@10.00	9.75@11.50	9.25@10.00	9.25@10.00	9.75@11.50	9.25@10.00	9.25@10.00
Medium	8.50@11.50	8.00@10.25	7.75@10.00	7.75@10.00	7.00@9.25	7.75@10.00	7.00@9.25	7.00@9.25	7.75@10.00	7.00@9.25	7.00@9.25
COWS:											
Choice	10.25@11.25	10.00@11.00	9.75@10.75	10.00@11.00	9.25@10.25	10.00@11.00	9.25@10.25	10.00@11.00	9.25@10.25	10.00@11.00	9.25@10.25
Good	8.50@10.25	8.75@10.00	8.25@9.75	8.25@9.75	8.00@9.25	8.25@9.75	8.00@9.25	8.25@9.75	8.00@9.25	8.25@9.75	8.00@9.25
Common-med.	6.50@8.50	7.00@8.75	6.25@8.25	6.50@8.25	6.25@8.00	6.50@8.25	6.25@8.00	6.50@8.25	6.25@8.00	6.50@8.25	6.25@8.00
Low cutter and cutter.	5.25@6.50	4.85@7.00	5.00@6.25	4.75@6.50	4.75@6.25	4.75@6.50	4.75@6.25	4.75@6.50	4.75@6.25	4.75@6.50	4.75@6.25
BULLS (YEARLINGS EXC.):											
Beef Good-ch.	8.35@10.00	8.25@10.25	7.75@8.50	7.60@8.50	6.75@8.50	7.60@8.50	6.75@8.50	7.60@8.50	6.75@8.50	7.60@8.50	6.75@8.50
Cutter-med.	7.00@8.35	6.00@8.25	6.00@7.75	5.75@7.60	6.50@7.75	6.00@7.75	6.50@7.75	6.00@7.75	6.50@7.75	6.00@7.75	6.50@7.75
CALVES (500 LBS. DOWN):											
Medium-ch.	8.50@10.50	8.00@11.00	9.00@11.00	8.00@12.00	7.00@9.50	9.00@11.00	8.00@12.00	7.00@9.50	9.00@11.00	8.00@12.00	7.00@9.50
Cull-common	6.00@8.50	5.50@8.00	6.50@9.00	6.00@8.00	5.50@7.00	6.50@9.00	6.00@8.00	5.50@7.00	6.50@9.00	6.00@8.00	5.50@7.00
VEALERS (MILK-FED):											
Good-ch.	12.00@14.75	14.75 only	11.00@14.00	9.00@12.50	9.50@12.50	11.00@14.00	9.00@12.50	9.50@12.50	11.00@14.00	9.00@12.50	9.50@12.50
Medium	11.00@12.00	11.25@14.75	9.00@11.00	6.50@9.00	7.00@9.50	9.00@11.00	6.50@9.00	7.00@9.50	9.00@11.00	6.50@9.00	7.00@9.50
Cull-common	8.00@11.00	5.50@11.25	6.50@9.00	5.50@9.00	5.00@7.00	6.50@9.00	5.50@9.00	5.00@7.00	6.50@9.00	5.50@9.00	5.00@7.00
Slaughter Sheep and Lambs:											
Lambs (84 lbs. down) good-ch.	16.25@17.45	15.75@17.00	15.75@16.85	15.75@16.75	15.75@16.50	15.75@16.75	15.75@16.50	15.75@16.75	15.75@16.50	15.75@16.75	15.75@16.50
Lambs (92 lbs. down) medium	15.50@16.25	15.00@15.75	15.00@15.75	14.75@15.75	14.00@15.75	15.00@15.75	14.75@15.75	14.00@15.75	15.00@15.75	14.75@15.75	14.00@15.75
Lambs (all weights) cull-common	13.50@15.50	12.00@15.00	13.00@15.00	11.00@14.00	11.00@14.00	13.00@15.00	11.00@14.00	11.00@14.00	13.00@15.00	11.00@14.00	11.00@14.00
Yearling wethers (110 lbs. down) medium-choice	13.75@15.85	12.00@15.25	11.00@14.00	11.00@14.50	11.50@14.25	11.00@14.00	11.00@14.50	11.50@14.25	11.00@14.00	11.00@14.50	11.50@14.25
Ewes (120 lbs. down) med-ch.	8.25@10.00	7.50@9.75	7.50@10.00	7.00@9.50	7.50@9.75	7.50@10.00	7.00@9.50	7.50@9.75	7.50@10.00	7.00@9.50	7.50@9.75
Ewes (120-150 lbs.) medium-ch.	7.50@9.75	7.00@9.50	7.25@9.75	6.75@9.25	7.25@9.50	7.25@9.75	6.75@9.25	7.25@9.50	7.25@9.75	6.75@9.25	7.25@9.50
Ewes (all weights) cull-common.	3.00@8.25	3.00@7.50	3.00@7.50	3.00@7.50	2.75@7.25	3.00@7.50	2.75@7.25	3.00@7.50	2.75@7.25	3.00@7.50	2.75@7.25

RECEIPTS AT CENTERS.

SATURDAY, MARCH 17, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	6,900	9,000	2,350
Kansas City	357	2,000	204
Omaha	146	6,000	240
St. Louis	508	4,000	467
St. Joseph	70	2,000	4,958
Sioux City	171	10,000	73
St. Paul	249	1,000	73
Oklahoma City	200	400	100
Fort Worth	300	600	100
Denver	300	200	14,200
Louisville	100	300	100
Wichita	200	800	100
Indianapolis	100	2,000	100
Pittsburgh	100	800	200
Cincinnati	200	2,000	100
Buffalo	100	1,800	300
Cleveland	100	1,400	200
Nashville	100	200	500
New York	1,100	850	4,300
Toronto	200	500	

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, March 17, 1928, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.				
Cattle.	Calves.	Hogs.	Sheep.	
Armour & Co.	4,741	5,624	9,300	13,818
Swift & Co.	5,160	2,567	13,000	9,412
Morris & Co.	2,585	974	20,600	2,630
Wilson & Co.	4,900	1,940	12,900	7,308
Anglo-Amor. Prov. Co.	1,135		4,000	
G. H. Hammond Co.	1,792		5,000	
Libby, McNeil & Libby	584			
Brennan Packing Co.	6,600	hogs; Miller & Hart,		
4,900 hogs; Independent Packing Co.,		3,900 hogs;		
Boyd, Lunn & Co., 4,200 hogs; Western Pack-		ing & Provision Co., 13,100 hogs; Roberts & Oake,		
8,800 hogs; Agar Pkg. Co., 5,400 hogs; others,		36,400 hogs.		
Totals: Cattle, 20,988; calves, 13,114; hogs, 148,100; sheep, 33,168.				

KANSAS CITY.				
Cattle.	Calves.	Hogs.	Sheep.	
Armour & Co.	2,561	754	6,840	2,266
Cudahy Pkg. Co.	2,590	497	4,638	4,085
Fowler Pkg. Co.	652			
Morris & Co.	2,528	704	2,853	1,936
Swift & Co.	3,783	662	12,484	3,197
Wilson & Co.	2,944	485	5,302	2,716
Local butchers	724	331	3,508	54
Total	15,782	3,433	35,620	14,254

OMAHA.				
Cattle and Calves.	Hogs.	Sheep.		
Armour & Co.	5,004	25,043	9,493	
Cudahy Pkg. Co.	4,233	21,168	10,078	
Dold Pkg. Co.	1,375	9,798		
Morris & Co.	2,514	9,012	5,027	
Swift & Co.	5,737	17,859	11,958	
Eagle Pkg. Co.	5			
Glassburg, M.				
Glaser Prov. Co.	40			
Hoffman Bros.	29			
Mayerowich & Vail.	47			
Omaha Pkg. Co.	63			
J. Rife Pkg. Co.	63			
R. Roth & Sons.	50			
St. Omaha Pkg. Co.	142			
Lincoln Pkg. Co.	251			
John Morrell & Co.	290			
Nagle Pkg. Co.	92			
T. M. Sinclair & Co.	516			
Wilson & Co.	41,706			
Other buyers				
Total	20,469	124,586	36,556	

ST. LOUIS.				
Cattle.	Calves.	Hogs.	Sheep.	
Armour & Co.	1,002	810	3,361	151
Swift & Co.	2,094	1,857	5,727	644
Morris & Co.	1,138	397	1,814	26
East Side Pkg. Co.	1,244	15	2,128	
All others	3,862	1,093	17,688	1,170
Total	9,400	3,672	30,718	1,991

ST. JOSEPH.				
Cattle.	Calves.	Hogs.	Sheep.	
Swift & Co.	2,413	590	14,500	14,178
Armour & Co.	1,571	370	8,486	4,134
Morris & Co.	1,273	243	6,184	1,994
Others	1,774	24	5,789	5,505
Total	7,031	1,233	35,019	25,811

SIOUX CITY.				
Cattle.	Calves.	Hogs.	Sheep.	
Cudahy Pkg. Co.	2,612	242	26,023	1,917
Armour & Co.	2,745	236	20,737	2,222
Swift & Co.	2,131	232	13,400	2,329
Smith Bros.	20	21	34	
Local butchers	115	26		
Order buyers	1,714	45	33,171	
Total	9,337	802	93,365	6,468

OKLAHOMA CITY.				
Cattle.	Calves.	Hogs.	Sheep.	
Morris & Co.	1,635	450	5,539	39
Wilson & Co.	1,456	757	5,827	12
Others	87		394	
Total	5,198	1,207	11,460	51

MILWAUKEE.				
Cattle.	Calves.	Hogs.	Sheep.	
Plankinton Pkg. Co.	807	7,624	9,722	7
U. B. Co., N. Y.	33			
The Layton Co.			586	
R. Gunz & Co.	147		94	
Armour & Co.	441	3,822		
Armour & Co., Chi.				
N.Y.B.D.M.Co., N.Y.	33			
Cudahy Bros. Co.	33			
Butchers	261	325	110	155
Traders	271	92	25	4
Total	2,086	11,865	10,537	166

CINCINNATI.				
Cattle.	Calves.	Hogs.	Sheep.	
C. A. Freund	104	50	182	
S. W. Gail		27		31
J. Hilberg & Son.		23		36
Gus. Juengling	115	134		49
E. Kahn's Sons Co.	643	157	7,379	242
Kroger Gro. & B. Co.	119	196	3,263	
Lohrey Pkg. Co.	1		327	
H. H. Meyer P. Co.			2,839	
W. G. Rehn & Son.	150	12		
A. Sander Pkg. Co.	6		2,442	
J. Schlachter & Son	201	317		75
J. F. Schroth Pkg.				
C. & Co.	12		3,280	
Vogel & Son.	6	4	521	
Total	1,502	920	20,233	433

ST. PAUL.				
Cattle.	Calves.	Hogs.	Sheep.	
Armour & Co.	2,258	3,743	17,030	728
Cudahy Pkg. Co.	352	1,282		
Hertz Bros.	156	22	52	
Swift & Co.	3,496	5,066	26,399	1,080
United Pkg. Co.	1,586	159		
Others	380	10	13,378	
Total	8,228	10,882	56,859	1,808

WICHITA.				
Cattle.	Calves.	Hogs.	Sheep.	
Cudahy Pkg. Co.	1,213	478	11,149	853
Dold Pkg. Co.	388	53	5,716	
Wichita Dr. Beef Co.	15			
Dunn-Ostertag	72			
Keefe-Le Sturgeon.	71			
Total	1,759	531	16,865	853

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending Mar. 17, 1928, with comparisons:

CATTLE.				
	Week ending Mar. 17.	Prev. week.	Cor.	
Chicago	20,988	20,622	33,146	
Kansas City	15,782	12,336	18,150	
Omaha	20,469	18,221	18,049	
St. Louis	9,400	6,978	10,450	
St. Joseph	7,031	6,504	7,856	
Sioux City	9,337	8,247	9,862	
Oklahoma City	5,198	3,094	4,013	
Indianapolis		4,191	5,018	
Cincinnati	1,502	1,482	1,616	
Milwaukee	2,086	2,905	2,042	
Wichita	1,759	1,581	1,586	
Denver			2,412	
St. Paul	8,228	10,035	9,112	
Total	101,780	96,196	113,292	

HOGS.				
Chicago	148,100	174,500	133,200	
Kansas City	35,620	33,317	28,159	
Omaha	124,586	100,237	70,206	
St. Louis	30,718	35,697	35,221	
St. Joseph	35,019	28,984	25,725	
Sioux City	93,365	77,965	61,759	
Oklahoma City	11,460	12,196	6,698	
Indianapolis		36,558	23,035	
Cincinnati	20,233	18,807	14,109	
Milwaukee	10,537	11,141	10,473	
Wichita	16,865	15,076	10,465	
Denver			5,786	
St. Paul	56,859	60,313	47,053	
Total	583,362	610,791	471,860	

SHEEP.				
Chicago	33,168	26,449	33,922	
Kansas City	14,254	20,004	13,533	
Omaha	36,556	39,976	27,675	
St. Louis	1,991	1,973	4,347	
St. Joseph	25,811	35,503	20,497	
Sioux City	6,468	6,132	4,592	
Oklahoma City	51	134	51	
Indianapolis		1,763	1,077	
Cincinnati	433	357	718	
Milwaukee	166	285	830	
Wichita	853	1,674	1,657	
Denver			3,313	
St. Paul	1,808	2,917	2,278	
Total	121,550	137,167	114,460	

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to March 23, 1928, show exports from that country were as follows: To England, 103,142 quarters; to the Continent, 8,668; others, none.

Exports for the previous week were as follows: To England, 59,490 quarters; to the Continent, 83,438; others, none.

CHICAGO LIVESTOCK.

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Mon., Mar. 12	16,193	3,497	61,778	18,522
Tues., Mar. 13	8,075	8,645	30,868	12,781
Wed., Mar. 14	9,062	3,206	22,745	8,335
Thurs., Mar. 15	7,246	4,252	38,654	8,250
Fri., Mar. 16	1,468	1,303	35,544	5,456
Sat., Mar. 17	200	100	9,000	3,000
Totals this wk. 42,244 16,003 198,559 56,344				
Previous week 40,698 15,875 221,157 47,393				
Year ago 47,870 13,395 169,264 54,021				
Two years ago 64,173 17,616 151,953 89,562				
Year's receipts to Mar. 17, with comparative totals:				
1928. 1927.				
Cattle	502,111	606,967		
Calves	104,754	149,150		
Hogs	2,655,853	1,783,202		
Sheep	770,845	886,252		

SHIPMENTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Mon., Mar. 12	4,277	181	17,843	5,957
Tues., Mar. 13	1,863	18	11,204	5,136
Wed., Mar. 14	2,798	110	5,546	1,272
Thurs., Mar. 15	2,385	16	10,467	4,635
Fri., Mar. 16	937	96	17,353	836
Sat., Mar. 17	100		4,000	1,000
Totals this wk. 12,300 421 66,413 17,836				
Previous week 12,353 206 73,093 13,761				
Year ago 14,817 948 40,554 17,692				
Two years ago 16,309 1,073 59,820 26,432				

WEEKLY AVERAGE PRICE OF LIVESTOCK.				
	Cattle.	Hogs.	Sheep.	Lambs.
Week end. Mar. 17	\$12.75	\$ 8.30	\$ 8.75	\$15.90
Previous week	13.10	8.05	8.50	15.70
1927	10.35	11.40	8.10	14.70
1926	9.45	12.00	8.00	13.15
1925	10.05	14.05	8.65	15.75
1924	9.65	7.50	9.50	15.80
1923	8.90	8.25	8.10	13.90
Ave. 1923-1927 ... \$ 9.70 \$10.60 \$ 8.50 \$14.65				

SUPPLIES FOR CHICAGO PACKERS.				
Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards.				
	Cattle.	Hogs.	Sheep.	
*Week ending Mar. 17	20,800	132,200	38,500	
Previous week	28,345	148,154	33,632	
1927	33,053	128,710	36,329	
1926	47,815	92,124	63,180	
1925	35,265	104,214	59,562	
1924	38,795	128,492	44,377	
*Saturday, Mar. 17, estimated.				

HOG RECEIPTS, WEIGHTS, PRICES.				
Receipts, average weight and top and average prices of hogs, with comparisons:				
	Average No. Recd.	Wgt. received, lbs.	Prices—Top.	Avg.
*Week ending Mar. 17	17,108,600	238	\$ 8.75	\$ 8.30
Previous week	22,137	236	8.45	8.05
1927	169,264	244	12.20	11.40
1926	151,953	245	14.25	12.00
1925	145,914	228	14.60	14.05
1924	206,022	281	7.65	7.30
1923	186,410	238	8.85	8.25
Av. 1923-1927 ... 171,900 237 \$11.50 \$10.60				
*Receipts and average weight for week ending Mar. 17, 1928, estimated.				

United's Service Why?

" . . . No matter how good corkboard is, it must be erected PROPERLY if it is to give the best results."

MANY and varied claims are advanced as to the superiority of one brand of corkboard over another.

Owners are told in numerous advertisements that edges and corners must be sharp; green centers must be avoided; light baked or over baked material is imperfect insulation; boards must be uniform in size—free from foreign materials—of the proper granulation, weight, etc., etc. . . . To all of these statements we assent most heartily for CRESCENT 100% Pure CORKBOARD fully meets these requirements. We believe, too, that the products of most of the reputable insulation manufacturers also meet these requirements.

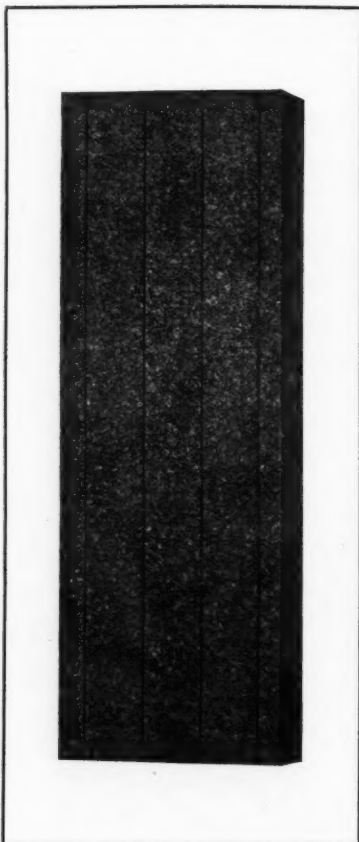
Thousands of satisfied customers *Know that* CRESCENT 100% Pure CORKBOARD is a first class insulation; that it is manufactured to meet the

U. S. Government Master Specifications for Corkboard with plenty of room to

spare; that its heat conductivity is rated among the lowest of all commercial insulators for Cold Storage purposes; that, in short, it is a brand of corkboard that is nationally known and used because of its uniform quality and effectiveness as an insulator.

Made in U. S. A.—Sold at a reasonable price—Recommended by prominent engineers—and backed by "UNITED'S SERVICE"... CRESCENT 100% Pure CORKBOARD warrants your consideration when you are ready to decide which brand you'll buy.

But . . . *no matter how good corkboard is, it must be erected PROPERLY if it is to give the best results.* That's where "UNITED'S SERVICE" functions.



CRESCENT 100% Pure CORKBOARD

(Made in U. S. A.)

Made in Standard Sized Boards

12" wide x 36" long—1", 1½", 2", 3", 4" thick.

If interested write for our instructive handbook that describes the various uses of corkboard and modern methods of erecting it. Sent free, upon request on your business stationery.

UNITED CORK COMPANIES

Main Office and Factories—LYNDHURST, N. J.

Branch Offices in Principal Cities

SEE UNITED'S AD NEXT MONTH

Ice and Refrigeration

ICE NOTES.

The Western Cold Storage Co., Wenatchee, Wash., plans to erect a cold storage plant to cost about \$500,000.

A modern cold storage plant will be erected in Waco, Tex., by the Miller Produce Co.

Truckers Ice & Cold Storage Corp., Norfolk, Va., has been incorporated with a capital stock of \$5,000. The incorporators are H. B. Davis, L. D. Churchill and W. R. Ashburn.

The Great Northern Utilities Co. is planning the erection of an ice and cold storage plant in Shelby, Mont.

Plans are being made by the Bacu Ice Co., Poughkeepsie, N. Y., for the construction of a cold storage plant to cost \$75,000.

The Harkey Canning Co., Hicksville, Ohio, is planning the erection of a cold storage plant.

Plans have been made by the Lehigh Valley Cold Storage Co., Bethlehem, Pa., for the complete renovation of its cold storage plant.

The Peter Fox Sons Co., Chicago, plans to erect a cold storage plant in Nashville, Tenn., adjacent to the ice plant recently purchased. The proposed structure will cost about \$500,000.

A cold storage warehouse is being planned at Empire, Ore., by the Empire Fish & Cold Storage Co.

A cold storage plant to cost about \$40,000 will be erected in Durant, Okla., by the Oklahoma Gas & Electric Co.

The business men of Lima, Ohio, have organized the Turner Ice Co. and will erect an ice plant and cold storage warehouse in Ottawa, Ohio.

The Quaker City Cold Storage Co., Water and Spruce Sts., Philadelphia, Pa., is having revised plans drawn for its cold storage and refrigerating plant on Delaware Ave., near Spruce St. The cost of the project will be about \$1,000,000.

George O. Smither, Atlantic, Ia., will rebuild his ice house and cold storage plant destroyed by fire recently.

A new cold storage warehouse is being planned for Buena Vista, Ga., by the Atlantic Ice & Coal Co.

The Carey Ice Co., Haven, Kan., plans to erect a cold storage plant.

Vetter Brothers are erecting a cold storage plant to cost \$50,000 at 515 Juanita St., Louisville, Ky.

The St. Petersburg Cold Storage Co., St. Petersburg, Fla., has let a contract for the erection of a cold storage warehouse at 22nd St. and Third Ave. South. It will be 123 by 100 feet in size and four stories high. It will cost about \$275,000.

New York interests will erect a large terminal warehouse and cold storage warehouse at Victoria, B. C.

The Talladega Ice & Cold Storage Co., Thomasville, Ala., is planning the erection of an ice plant.

A contract has been let by the Southern Pacific Railroad for the construction of a refrigerating plant to cost \$260,000 in Fresno, Calif.

The Los Angeles Ice & Cold Storage Co., Los Angeles, Calif., will remodel

its cold storage warehouse on East Fourth St.

About \$50,000 will be spent by the Santa Maria Ice & Cold Storage Co., Santa Barbara, Calif., to enlarge its plant.

I. Nicholson, owner of the Moran ice and cold storage plant, Moran, Tex., has purchased the Putnam Ice Co., Putnam, Tex.

OVERHAULING THE COMPRESSOR.

Before opening up the compressor, it is advisable to make as sure as possible that the gas is isolated in the condenser and evaporator sections, and all stop valves which will ensure this should be tightly closed, not merely being contented that the main delivery and suction stop valves are shut. Great care should be taken when breaking the first joint, usually a valve cover, and it is as well to remember that ammonia valves are not always tight, and to act accordingly.

In all cases of overhaul, or, in fact, at all times, it is advisable to have a gas mask available, and this should be kept in a prominent position, as on occasions when it is required there is little time to search for this article.

Assuming now that the compressor has been opened out, in a compressor of the slow speed horizontal type this means that the valves have been removed and the end cylinder cover removed. In a compressor of the vertical medium or high-speed type it will further involve draining the oil in the crankcase, and removing the crankcase covers.

In this latter instance, we would sound a warning to be careful to those who have not previously carried out such work, as only those who have had experience can realize how much ammonia the oil in a crankcase can hold, and great care should be exercised.

The moving parts should now receive attention. This may involve replacing brasses or re-metalling shells with anti-friction metal. In both cases it should be noted that the replace bearings are not always furnished with the necessary oil grooves. If not, these should be carefully cut, as their importance can hardly be over-estimated.

Do not cut too much of the bearing surface away, and lead the oil into the bearing. Make sure to keep the grooves away from the ends or edges of the bearing, as the oil will run out if this is not done.

Another point which should be watched when fitting new brasses, is the radius at the ends; the radius on the bearing should be greater than the radius on the journal, otherwise fric-

tion will be set up, and a hot bearing will result.

It will probably be advisable to lift the crankshaft by means of jacks, and to remove the bottom halves of the main bearings, and examine these for any roughness. At this stage the journals on the crankshaft should also be examined, and any rough places smoothed by means of a whetstone. Very bad places may have to be smoothed by the use of a smooth file, but this should always be followed by the application of the whetstone. If emery cloth is used, great care should be taken, as small particles of emery are liable to become embedded in the shaft, with disastrous results, and the use of this is to be deprecated.

It will not be necessary to effect adjustment of the bearings, whether they be new or old. In most cases liners are fitted between the two halves of the brasses for adjustment purposes, but it may even be necessary to plane some metal off the face of the brasses, in which case a shaping machine in the workshop is of great value.

In some instances adjustment is made by removing haphazard one or more of the liners from each side, and replacing the bearing; this method, however, is to be deprecated, as it is impossible to know how much clearance is left between the journals and the bearing faces.—Cold Storage.

MORE CAPACITY IN NORTHWEST.

The total cold storage capacity of the Pacific Northwest, expressed in carlots, was 22,300 cars, according to figures submitted by W. F. Henningsen, Portland, Ore., chairman of the committee on warehouses and cold storage, at the regular quarterly meeting of the Pacific Northwest Regional Advisory Board.

This represented an increase of about 3,800 cars, or around 18 per cent, during the year. The increase was made up as follows:

	Cars
Washington—Yakima district...	1,500
Wenatchee district	500
Other districts	500
Oregon—Portland district	1,000
Other districts	300
Total increase	3,800

Cold storage plants in this district, as of December 15, 1926, were reported as operating ninety-six per cent of their capacity; in some districts 100 per cent, but the general average was about ninety-six per cent. For December 15, 1927, the percentage of cold storage space was about sixty-five per cent of the total available space.

By districts the percentage cold storage space used, on a comparative

STREATOR COLD STORAGE DOOR



- 1 SHUTS EASILY
WITH ONE HAND
- 2 NO SAGGING
- 3 DOUGLAS FIR
THROUGHOUT

An important feature

guaranteed in the Streator

STRIP the cold storage door of all its frills. There is one vital feature that you want to be absolutely sure about: Is the door constructed so it is possible to guarantee a perfectly tight seal at all times?

This feature is guaranteed in the Streator. Cross-bracing (generously insulated all around) prevents sagging under the most severe usage. Cross-bracing keeps the Streator Door perfectly true and enables the thick, double gaskets to form a perfect seal to your cold storage room. This "no sagging" feature assures you of complete satisfaction on the most important single factor of your cold storage door.

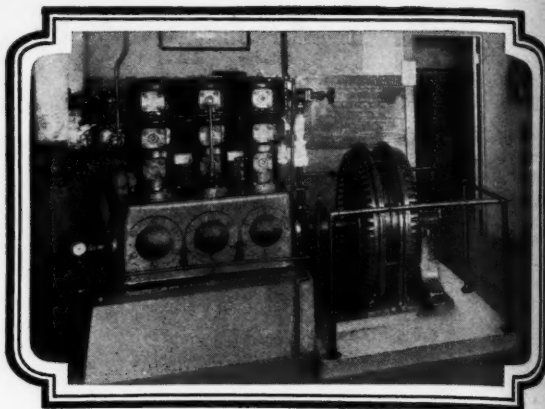
Shipment is made on the day your order is received, on standard sized doors. Quick service on specially made doors to meet your individual specifications. We will gladly submit prices.

The Streator is also made and equipped to meet individual specifications. We will gladly submit prices.

Streator Cold Storage Door Co.

Specialists in Cold Storage Doors

Streator, Ill.



Lower Refrigeration Costs

MULTIPLE Effect Compressors, Internal Force Feed Lubrication, Constant high volumetric efficiency. Sturdy rigid construction.

These are a few reasons why the packing industry finds increased efficiency in HOWE Refrigerating Machines. Made in all capacities suitable for large packers and retail butchers.

HOWE ICE MACHINE CO.

2825 Montrose Ave.
Chicago

HOWE Dependable Refrigeration

M. P. BURT & COMPANY

Engineers and Architects

Packhouse and Cold Storage Designing—Consultation on Power and Operating Costs, Curing, etc. You profit by our 27 years' experience. Lower construction cost. Higher efficiency.

206-7 Falls Bldg., MEMPHIS, TENN.

Chas. F. Kamrath

H. C. Christensen

KAMRATH & CHRISTENSEN

Packhouse Architects and Engineers
Specializing in

Packing Plants, Cold Storage, Car Icing

111 W. Jackson Blvd.

Chicago, Ill.

Cold Storage Insulation

All Kinds of Refrigerator Construction

JOHN R. LIVEZEY

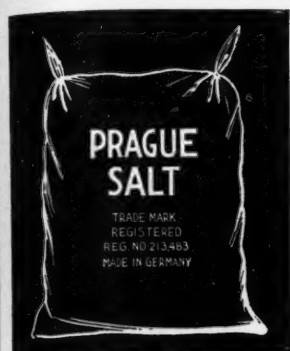
Glenwood Avenue, West 22nd St., Philadelphia, Pa.
526-530 St. Paul St., Baltimore, Md.
902 Woodward Bldg., Washington, D. C.

NOVOID CORKBOARD

12"x36" and 24"x36" sheets, in 1", 1½", 2", 3", and 4" thicknesses. Write for sample and Bulletin N-3

CORK IMPORT CORPORATION

345 West 40th Street, NEW YORK
Branch Offices: Atlanta, Boston, Buffalo, Chicago, Hartford, Philadelphia, St. Louis, Troy



This Is the Rush Season

Pork Butts, 5 to 7 Days
Bacon, Sweet Pickle Cure, 5 to 7 Days
Bacon, Dry Cure, 10 to 12 Days
Boned Hams, ready to boil, 7 to 10 Days

Ask for Formula Booklet

THE GRIFFITH LABORATORIES

4103 S. LaSalle St.

Chicago, Ill.



basis, was, according to the report, as follows:

	Per cent 1926	1927
Washington—		
Yakima district	98	85
Wenatchee district	92	75
Spokane district	96	70
Seattle district	95	60
Oregon—		
Portland district	96	35
Other districts	95	55

"The comparative cold storage figures for 1926-1927," the report said, "reflect a decided shortage of cold storage tonnage, especially in the warehouses operated in Portland and Seattle district. This condition, however, is due almost entirely to short apple crop in the entire district. A short apple crop usually means good prices to the producers and a heavier early movement of fruit East."

GERMAN INSPECTED SLAUGHTER.

The large increases in the slaughter of hogs and in pork production are the outstanding features of the German meat situation for 1927. Official figures for the first 9 months of the year put inspected hog slaughter at 11,763,000 head, an increase of 29 per cent over the corresponding period of 1926, and also a slight increase over the figures for the pre-war year 1913.

This increase over last year is particularly noteworthy in connection with the fact that on December 1, 1926, the hog estimate for Germany stood at 19,424,000 head, an increase

of only 20 per cent over the same figure for 1925, and 14 per cent below the figure for 1913. In view of the heavy slaughter in 1927, and the fact that breeding sows at the end of 1926 were only 27 per cent above 1925, it seems probable that the December 1, 1927, figures for hogs in Germany will not show much, if any, increase over the 1926 figures.

Pork production for the first 9 months of 1927 made an increase of 27 per cent over the same months of 1926, and 6 per cent over 1913, the average dressed weight for the 1927 period being heavier than in 1913, but somewhat lighter than in 1926.

For November receipts and slaughter are reported at higher levels than at any time in the past 3 years. At 467,000 head, November slaughterings at 36 points were 48,000 head larger than in October, and 171,000 head above November, 1926.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Mar. 17, 1928:

Point of origin.	Commodity.	Amount.
Canada—Calf Carcasses	256	
Canada—Beef cuts	15,548 lbs.	
Canada—Smoked pork	7,290 lbs.	
Canada—Meat products	4,910 lbs.	
Spain—Sausage	405 lbs.	
Germany—Smoked hams	256 lbs.	
Germany—Sausage	220 lbs.	
Germany—Canned meats	3,170 lbs.	
Italy—Sausage	44,513 lbs.	
Italy—Smoked hams	5,559 lbs.	
Holland—Smoked hams	1,021 lbs.	
Holland—Canned meats	14,510 lbs.	
Ireland—Smoked pork	3,649 lbs.	
Hungary—Sausage	1,375 lbs.	
South America—Canned meats	726,000 lbs.	
South America—Oleo oil	23,600 lbs.	

A. I. R. ANNUAL CONVENTION.

The annual meetings of the American Institute of Refrigeration will be held at the Washington Hotel, Washington, D. C., May 10 and 11, 1928.

N. A. P. R. E. TO MEET IN NOV.

The National Association of Practical Refrigerating Engineers will hold its nineteenth annual convention and educational exhibition in the Jefferson County Armory, Louisville, Ky., November 20, 21, 22 and 23, 1928. The Brown Hotel will be headquarters.

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended, Mar. 15, 1928.

March	9	10	12	13	14	15
Chicago	49	49 1/2	49	48 1/2	47 3/4	48 1/4
New York	50 1/2	51	51	50 3/4	50	49 1/2
Boston	50 1/2	50 3/4	50 3/4	50 3/4	50 3/4	49 1/2
Phila.	51 1/2	52	52	51 3/4	51	50

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

48 3/4 49 1/4 48 1/2 48 3/4 47 3/4 48

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1— 1928.	1927.
Chicago.	32,466	29,533	29,150	552,440	520,183
N. Y. . .	51,268	50,062	44,391	652,428	638,782
Boston .	16,579	14,316	14,795	207,909	191,362
Phila. . .	15,822	16,424	14,128	219,939	209,651
	116,135	110,365	102,464	1,632,716	1,559,978

Cold storage movement (lbs.):

	In Mar. 15.	Out Mar. 15.	On hand Mar. 16.	Same week-day last year.
Chicago . . .	78,417	822,027	610,270	
New York . .	221,894	167,496	2,706,337	842,505
Boston . . .	11,002	22,130	819,562	470,402
Phila. . . .	50	22,020	451,445	165,069
	232,046	290,063	4,802,371	2,088,240

YORK

MECHANICAL REFRIGERATION

for the
PACKER, SAUSAGE MAKER, RENDERER
AND BY-PRODUCT MANUFACTURER

Ammonia or Carbon
dioxide systems of
refrigeration

Write for Bulletins

YORK
ICE MACHINERY CORPORATION
YORK, PENNA.

Reliable

TRADE MARK

Corkboard

LUSE-STEVENSON CO.

307 N. Michigan Ave. Chicago, Ill.

Write for
Prices F.O.B.
or Applied,
Including Labor
and Accessories

WHEN YOU
THINK OF
Baskets
THINK OF

Lightest, Strongest, Best

A. Backus, Jr. & Sons
Dept. N., DETROIT, MICH.

J. C. Wood - Robt. Burrows

30 YEARS Serving Packers

Give Each Order Their Personal Attention

Cash Provisions - Beef - Etc
Future Provisions - Grain and Cotton
Members Chicago Board of Trade
Daily Price List Sent on Request

J. C. Wood & Co.

Board of Trade Bldg. **BROKERS** CHICAGO

F. C. ROGERS

BROKER

Provisions

Philadelphia Office
 Ninth & Noble Streets

New York Office
 New York Produce Exchange

C. W. RILEY, Jr.

BROKER

2109 Union Central Bldg., Cincinnati, Ohio

Provisions, Oils, Greases and Tallow

Offerings Solicited

H. P. Henschien R. J. McLaren

HENSCHIE & McLAREN

Architects

1637 Prairie Ave. Chicago, Ill.

PACKING PLANTS AND COLD STORAGE CONSTRUCTION

Charles A. Streets, Broker

Buying and Selling

Provisions, Fresh Meats, Tallow,
 Greases, Fertilizer Materials

Engineers' Bldg. CLEVELAND, O.

H. C. GARDNER F. A. LINDBERG

GARDNER & LINDBERG

ENGINEERS

Mechanical, Electrical, Architectural
 SPECIALTIES, Packing Plants, Cold Storage, Manufacturing
 Plants, Power Installations, Investigations

1134 Marquette Bldg. CHICAGO

Continental Brokerage, Inc.

J. Fred Shafer E. G. Hayden

Foodstuffs **PROVISIONS** Vegetable Oils

Warehouse and office

332 and 334 Guilford Ave. BALTIMORE, MD.

H. L. WOODRUFF, INC.

Live Wire Brokerage Firm

448 W. 14th St. New York City

Telephones: Chelsea 7996-7997

L. V. ESTES INCORPORATED

Industrial Engineers

Specializing in WASTE ELIMINATION and LABOR COST
 REDUCTION without Red Tape

4753 Broadway Chicago

JOHN H. BURNS CO., Broker

Export *Packing House Products* Domestic

407 Produce Exchange, New York City
 Member New York Produce Exchange
 Cable Address: "Jonburns"

Codes: Cross, Kelly, Utility (Livestock Ed.) Lieber's (5th Ed.)
 Rep., Wynantskill Mfg. Co., Stockinettes, Troy, N. Y.

E. G. JAMES COMPANY

PROVISION BROKERS

BEEF
 PROVISIONS
 PACKING HOUSE PRODUCTS
 TALLOW, GREASES, OILS

ASSOCIATE MEMBER

ALL CODES

140 WEST VAN BUREN ST.
 CHICAGO, ILL.

We specialize in taking care of the requirements of buyers located all over the United States and Canada. Offerings telegraphed promptly on receipt of inquiries.

On request, our complete provision, fresh meat, packinghouse products, tallow and grease daily market quotation sheets will be mailed to any member of the trade free of charge; also our periodical market reports.

Chicago Section

W. H. Gehrman, president of the Kohrs Packing Co., Davenport, Ia., visited in Chicago this week.

A. C. Sinclair, secretary, T. M. Sinclair & Co., Ltd., Cedar Rapids, Ia., transacted business in Chicago the latter part of the week.

R. A. Rath, vice-president of the Rath Packing Co., Waterloo, Ia., was among the out-of-town packers who did business in the city this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 20,257 cattle, 13,835 calves, 75,816 hogs and 22,861 sheep.

Dan Gallagher, broker, is back at his desk after a vacation of several weeks in Florida and Cuba. He reports an interesting and pleasurable trip.

Gordon Hicks, of the provision department of Wilson & Co., has left for an extended tour of the Southeastern territory in the interests of his firm.

H. T. Pancoast, proprietor of the Forest Home Farm, Purcellville, Va., producers of the famous Virginia hams, was a business visitor in Chicago this week.

L. R. Miller, sales manager of the Jacob Dold Packing Co., Wichita, Kan., stopped off in Chicago this week on his way home from a business trip through Eastern territory.

C. K. Parker, general manager of the Reproductions Co., Boston, Mass., transacted business in the city during the week. He makes imitation meats for display purposes in retail stores.

Derek L. E. 'T' Hoen, of Rotterdam, Holland, son of the managing director of Goosens & Van Rossem, was in Chicago this week in the course of a tour of the United States, and visited the offices of THE NATIONAL PROVISIONER to pay his respects.

Provision shipments from Chicago, for the week ending Mar. 10, 1928, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	1927.
Cured meats, lbs.	17,398,000	19,238,000	12,296,000
Fresh meats, lbs.	36,178,000	34,341,000	40,304,000
Lard, lbs.	8,345,000	9,244,000	7,011,000

Giles Awtry, 2½-year-old son of D. W. Awtry, of the Diamond Crystal Salt Company, who is widely known among packinghouse men, as a curing expert, died at his home in Chicago on March 13th, a victim of peritonitis. Mr. Awtry will be unable to keep his appointments with operating executives before the middle of April as the result of the child's death. He has the sympathy of the trade.

Fred H. Clutton, for many years secretary of a large Chicago wholesale house, was appointed secretary of the Chicago Board of Trade this week. He succeeds James J. Fones, recently re-

signed. Mr. Clutton will assume his new duties on April 16. He has had no previous experience in the provision or grain trade, but his unusual executive ability and geniality are qualifications that caused the directors of the Board to vote unanimously for his selection, especially in view of the big plans ahead for the Board of Trade in its new building enterprise.

WILSON GOES WITH ALLIED.

Howard Wilson, one of the best-known and most progressive packinghouse operating men in the country, who has been superintendent of the plant of the Columbus Packing Co., Columbus, O., has resigned to become a member of the executive operating staff of Allied Packers, Inc., which has plants in various parts of the country. Howard Wilson is not only known as an operating expert, but he is also the inventor and co-inventor of a number



HOWARD M. WILSON

Who has become associated with the Allied Packers, Inc., as an operating executive.

of labor-saving packinghouse devices, some of which are widely used throughout the industry. He is a specialist in the development of devices and methods that save time, money and product, and is also an expert in the processing of product along modern merchandising lines.

ANOTHER VETERAN PASSES.

The death in New York recently of H. J. Finn, packinghouse export broker, removed from the roll the name of another packinghouse veteran.

Born in St. Louis in 1866. Mr. Finn

entered the meat packing field about 25 years ago with Swift & Company at Kansas City. Later he went with the Schwarzschild & Sulzberger Co., handling their provision and export departments at Kansas City. Just before the world war he went to South America to establish the plant of this company at Sao Paulo, Brazil, and to survey livestock conditions in South America. From 1918 to 1920 he was with the Independent Packing Co. as sales representative at New York and as assistant to the president at Chicago. Since 1920 he had been in the export business at New York.

The business will be continued by his son, Terry M. Finn, also well-known in meat trade circles.

CASINGS IMPORT RULES.

Additional official titles of high foreign officials whose signatures on certificates of inspection must accompany animal casings offered for importation into the United States under B. A. I. Order 305 have been announced as follows by the U. S. Bureau of Animal Industry:

Director general of agriculture, commerce and colonization, French Protectorate of Morocco; director of the economic and agricultural services, State of the Alouites; minister of agriculture, Lithuania; director of agriculture, Fiji; and minister of economy, Turkey.

Previous announcement had made the signature of the minister of agriculture of Turkey acceptable, but this order has been revoked in favor of the minister of economy.

The certificate must also bear the signature of the high official of the national government having jurisdiction over the health of animals in the foreign country in which the casings originated, but owing to the fact that the high officials are changed from time to time it is impracticable to publish their names.

CANADIAN CASINGS RULE.

All sausage casings imported into and exported from Canada must be accompanied by inspection certificates, according to a recent Dominion regulation. The U. S. Department of Commerce explains this Canadian regulation as follows:

"Importations of sausage casings, formerly admitted without certification or markings, are now required to undergo government inspection in the country of origin satisfactory to the minister of agriculture of Canada, and must be accompanied by a declaration to the effect that the product has been given ante-mortem and post-mortem examination, that handling and manufacture were carried on under sanitary conditions, and that the description, marking, etc., are correct."

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
March 22, 1928.

Regular Hams.	
Green.	
8-10	17
10-12	16
12-14	15
14-16	14
16-18	14
18-20	15
20-22	14

S. P. Bolling Hams.

H. Run.	
16-18	14 1/2
18-20	14 1/2
20-22	13 1/2

Skinned Hams.

Green.	
10-14	15 1/2
14-16	15 1/2
16-18	15 1/2
18-20	15 1/2
20-22	15
22-24	14 1/2
24-26	13 1/2
26-30	13
30-35	12

Picnics.

Green.	
4-6	9 1/2
6-8	9 1/2
8-10	9
10-12	8 1/2
12-14	8 1/2

Bellies.*

Green.	
6-8	17
8-10	16 1/2
10-12	15 1/2
12-14	15
14-16	14 1/2
16-18	13 1/2

*Square Cut and Seedless.

D. S. Bellies.*

Clear.	
14-16	13 1/2
16-18	13 1/2
18-20	13
20-25	12 1/2
25-30	12 1/2
30-35	12 1/2
35-40	12 1/2
40-50	11 1/2

*Fully Cured.

D. S. Fat Backs.

8-10	9
10-12	9 1/2
12-14	9 1/2
14-16	10 1/2
16-18	11
18-20	11 1/2
20-25	12 1/2

D. S. Rough Ribs.

45-50	11.50
55-60	11.25
65-70	11.00
75-80	10.75

Other D. S. Meats.

Extra Short Clears.	35-45	11 1/2
Extra Short Ribs.	35-45	11 1/2
Regular Plates	6-8	9 @ 9 1/2
Clear Plates	4-6	9
Jowl Butts	8 1/2 @ 8 1/2	

LARD.

Prime steam, tierces.	11.47 1/2
Prime steam, loose.	10.62 1/2

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, MARCH 17, 1928.

Open. High. Low. Close.

LARD—

Mar.	11.80	11.92 1/2	11.80	11.90
May	12.10	12.22 1/2	12.07 1/2	12.20

CLEAR BELLIES—

Mar.	13.00	13.00	13.00	13.00
May	13.20	13.27 1/2	13.20	13.25

SHORT RIBS—

Mar.	11.80	11.80	11.80	11.80
May	11.80	11.80	11.80	11.80

MONDAY, MARCH 19, 1928.

Open. High. Low. Close.

LARD—

Mar.	11.87 1/2	11.87 1/2	11.77 1/2	11.47 1/2 n
May	12.15	12.17 1/2	12.05	12.05

CLEAR BELLIES—

Mar.	13.00	13.00	13.00	12.90ax
May	13.20	13.20	13.17 1/2	13.17 1/2 b

SHORT RIBS—

Mar.	11.50	11.50	11.50	11.25n
May	11.85	11.85	11.80	11.80ax

TUESDAY, MARCH 20, 1928.

Open. High. Low. Close.

LARD—

Mar.	11.80	11.85	11.75	11.52 1/2 n
May	12.10	12.12 1/2	12.02 1/2	12.12 1/2 b

CLEAR BELLIES—

Mar.	12.90	12.90	12.90	12.90ax
May	13.15	13.20	13.15	13.20

SHORT RIBS—

Mar.	11.40n	11.40n	11.40n	11.40n
May	11.65ax	11.65ax	11.65ax	11.65ax

WEDNESDAY, MARCH 21, 1928.

Open. High. Low. Close.

LARD—

Mar.	11.87 1/2	11.90	11.85	11.55n
May	12.17 1/2	12.17 1/2	12.15	11.85b

CLEAR BELLIES—

Mar.	12.90	12.90	12.90	12.85ax
May	13.15	13.20	13.15	13.20

SHORT RIBS—

Mar.	11.35n	11.35n	11.35n	11.35n
May	11.62 1/2 n	11.62 1/2 n	11.62 1/2 n	11.62 1/2 n

THURSDAY, MARCH 22, 1928.

Open. High. Low. Close.

LARD—

Mar.	11.50	11.50	11.50	11.50
May	11.87 1/2	11.87 1/2	11.77 1/2	11.77 1/2

CLEAR BELLIES—

Mar.	12.90	12.90	12.90	12.85ax
May	13.15	13.20	13.15	13.20

SHORT RIBS—

Mar.	11.35n	11.35n	11.35n	11.35n
May	11.62 1/2 n	11.62 1/2 n	11.62 1/2 n	11.62 1/2 n

FRIDAY, MARCH 23, 1928.

Open. High. Low. Close.

LARD—

Mar.	11.75	11.75	11.65	11.50ax
May	12.05	12.05	11.95	11.75b

CLEAR BELLIES—

Mar.	12.32 1/2	12.32 1/2	12.22 1/2	12.05ax
May	12.32 1/2	12.32 1/2	12.22 1/2	12.32 1/2 b

SHORT RIBS—

Mar.	11.50	11.50	11.50	11.50
May	11.75	11.75	11.75	11.75

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, Mar. 22, 1928, with comparisons, were as follows:

	Week ending Mar. 22.	Prev. week.	Cor. week.
Armour & Co.	8,407	11,540	8,905
Anglo-American Prov. Co.	5,328	4,219	3,282
Swift & Co.	8,050	12,681	6,919
G. H. Hammond Co.	5,389	6,223	4,401
Morris & Co.	5,889	7,997	8,498
Wilson & Co.	10,563	11,914	8,237
Boyd-Lanham Co.	4,321	6,040	3,462
Western Pkg. & Prov. Co.	13,646	16,940	6,822
Roberts & Oake	7,647	10,406	4,201
Miller & Hart	5,351	7,243	3,963
Independent Pkg. Co.	4,442	7,209	3,763
Brennan Pkg. Co.	6,450	8,241	5,550
Agar Pkg. Co.	4,812	6,553	3,000
Total	90,895	117,195	71,730

CHICAGO RETAIL FRESH MEATS

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	35	28	18
Rib roast, light end.	45	28	20
Chuck roast	26	20	14
Steaks, round	45	30	20
Steaks, sirloin, first cut	60	40	22
Steaks, porterhouse	75	45	29
Steaks, flank	28	25	18
Beef stew, chuck	20	18	12 1/2
Corned briskets, boneless	24	22	16
Corned plates	16	12	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	35	25
Legs	38	30
Stews	25	15
Chops, shoulder	25	30
Chops, rib and loin	55	28

Mutton.

Legs	26
Stew	10
Shoulders	16
Chops, rib and loin	35

Pork.

Loins, whole, 8@10 av.	18	20
Loins, whole, 10@12 av.	17	18
Loins, whole, 12@14 av.	17	18
Loins, whole, 14 and over	16	17
Chops	14	15
Shoulders	15	16
Butts	16	17
Spareribs	14	15
Hocks	14	15
Leaf lard, unrendered	14	15

Veal.

Hindquarters	25	23
Forequarters	15	22
Legs	25	23
Breasts	25	23
Shoulders	12	14
Cutlets	15	16
Rib and loin chops	12	14

Butchers' Offal.

Suet	24
Shop fat	24
Bone, per 100 lbs.	24
Calf skins	24
Kips	22
Deacons	12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of Soda, I. c. I. Chicago	9 1/2	1 1/2
Double refined saltpetre, gran. I. c. I.	8 1/2	1 1/2
Crystals	8	1 1/2
Double refined nitrate of soda, f. o. b.	3 1/2	1 1/2
N. Y. S. S., carloads	3 1/2	1 1/2
Less than carloads, granulated	4 1/2	1 1/2
Crystals	5 1/2	1 1/2
Kegs, 100@200 lbs., 1c more.	5 1/2	1 1/2
Boric acid, in carloads, powdered, in bbls.	8 1/2	1 1/2
Crystals to powdered, in bbls., in 5-ton lots or more	9 1/2	1 1/2
In bbls., in less than 5-ton lots	8 1/2	1 1/2
Borax, carloads, powdered, in bbls., in 5-ton lots, gran. or powdered, in bbls.	5	1 1/2
Salt—		
Granulated, car lots, per ton, f. o. b. Chicago bulk	12.00	
Medium, car lots, per ton, f. o. b. Chicago, bulk	11.00	
Rock, carlots, per ton, f. o. b. Chicago	6.10	
Sugar—		
Raw sugar, 96 basis, f. o. b. New Orleans	4.90	
Second sugar, 90 basis	4.00	
Syrup, testing 63 and 65 combined sucrose and invert, New York	4.40	
Standard granulated f. o. b. refiners (2%)	6.55	
Packers' curing sugar, 100 lb. bags, f. o. b. Reserve, La., less 2%	5.55	
Packers' curing sugar, 250 lb. bags, f. o. b. Reserve, La., less 2%	5.25	

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending Mar. 21, 1928.	Cor. week. 1927.
Prime native steers.....	22 @23	22 @24
Good native steers.....	19 @22	17 @22
Medium steers.....	17 @18	17 @18
Hefers, good.....	17 @22	17 @22
Cows.....	13 @17	13 @17
Hind quarters, choice.....	26 @28	26 @28
Fore quarters, choice.....	18 @19	19 @20

Beef Cuts.

Steer Loins, No. 1.....	47 @49	48 @49
Steer Loins, No. 2.....	39 @41	40 @41
Steer Short Loins, No. 1.....	40 @41	42 @44
Steer Short Loins, No. 2.....	40 @41	48 @50
Steer Loin Ends (hips).....	33 @35	33 @35
Steer Loin Ends, No. 2.....	34 @35	34 @35
Cow Loins.....	29 @29	29 @29
Cow Short Loins.....	29 @29	29 @29
Cow Ribs, No. 1.....	32 @32	33 @34
Cow Ribs, No. 2.....	30 @31	31 @32
Cow Ribs, No. 3.....	21 @22	21 @22
Steer Ribs, No. 1.....	20 1/2 @21	20 1/2 @21
Steer Ribs, No. 2.....	20 1/2 @20 1/2	20 1/2 @20 1/2
Steer Chucks, No. 1.....	18 @18	18 @18
Steer Chucks, No. 2.....	17 @17	17 @17
Cow Rounds.....	17 1/2 @17 1/2	17 1/2 @17 1/2
Cow Chucks.....	14 1/2 @14 1/2	14 1/2 @14 1/2
Steer Plates.....	16 @16	16 @16
Briskets, No. 1.....	14 @14	14 @14
Briskets, No. 2.....	13 @13	13 @13
Steer Navel Ends.....	11 1/2 @11 1/2	11 1/2 @11 1/2
Cow Navel Ends.....	11 @11	11 @11
Fore Shanks.....	9 @9	9 @9
Hind Shanks.....	25 @25	25 @25
Strip Loins, No. 1, boneless.....	60 @60	60 @60
Strip Loins, No. 2.....	55 @55	55 @55
Sirloin Butts, No. 1.....	40 @40	40 @40
Sirloin Butts, No. 2.....	30 @30	30 @30
Beef Tenderloins, No. 1.....	75 @75	75 @75
Beef Tenderloins, No. 2.....	70 @70	70 @70
Rump Butts.....	20 @25	20 @25
Flank Steaks.....	22 @22	22 @22
Shoulder Cuts.....	16 @16	16 @16
Hanging Tenderloins.....	18 @18	18 @18

Beef Products.

Brains (per lb.).....	10 @10	10 @10
Hearts.....	8 @8	8 @8
Tongues, 40¢ lbs.....	20 @30	20 @30
Sweetbreads.....	40 @40	40 @40
Br. Tail, per lb.....	75 @75	75 @75
Fresh Tripe, plain.....	7 1/2 @8	7 1/2 @8
Fresh Tripe, H. C.....	21 @23	21 @23
Livers.....	21 @23	21 @23
Kidneys, per lb.....	12 @12	12 @12

Veal.

Choice Carcass.....	21 @23	21 @23
Good Carcass.....	15 @20	15 @20
Good Saddles.....	22 @22	22 @22
Good Backs.....	14 @18	14 @18
Medium Backs.....	11 @12 1/2	11 @12 1/2

Veal Products.

Brains, each.....	12 @12	12 @12
Sweetbreads.....	40 @40	40 @40
Calf Livers.....	58 @60	58 @60

Lamb.

Choice Lambs.....	31 @31	31 @31
Medium Lambs.....	28 @28	28 @28
Choice Saddles.....	33 @33	33 @33
Medium Saddles.....	31 @31	31 @31
Choice Fores.....	22 @22	22 @22
Medium Fores.....	20 @20	20 @20
Lamb Fies, per lb.....	33 @33	33 @33
Lamb Tongues, each.....	15 @15	15 @15
Lamb Kidneys, per lb.....	30 @30	30 @30

Mutton.

Heavy Sheep.....	14 @14	14 @14
Light Sheep.....	16 @17	16 @17
Heavy Saddles.....	16 @16	16 @16
Light Saddles.....	18 @18	18 @18
Heavy Fores.....	12 @12	12 @12
Light Fores.....	14 @15	14 @15
Mutton Legs.....	21 @21	21 @21
Mutton Loins.....	15 @15	15 @15
Mutton Steaks.....	12 @12	12 @12
Sheep Tongues, each.....	15 @15	15 @15
Sheep Heads, each.....	10 @10	10 @10

Fresh Pork, Etc.

Pork Loins, 8@10 lbs. av.....	15 @16	15 @16
Calas.....	11 @12	11 @12
Skinned Shoulders.....	11 @11 1/2	11 @11 1/2
Tenderloins.....	45 @50	45 @50
Spare Ribs.....	9 @11	9 @11
Leaf Lard.....	9 1/2 @10 1/2	9 1/2 @10 1/2
Back Fat.....	13 @14	13 @14
Boston Butts.....	13 @14	13 @14
Hocks.....	10 @10	10 @10
Tails.....	9 @10	9 @10
Neck Bones.....	3 @4	3 @4
Slip Bones.....	10 @10	10 @10
Blade Bones.....	9 @10	9 @10
Pigs' Feet.....	4 1/2 @5	4 1/2 @5
Kidneys, per lb.....	7 @7	7 @7
Livers.....	5 1/2 @6	5 1/2 @6
Brains.....	14 @14	14 @14
Snouts.....	5 @5	5 @5
Heads.....	7 @7	7 @7
	8 @8	8 @8

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	26 @26
Country style sausage, fresh in link.....	19 @19
Country style sausage, fresh in bulk.....	17 @17
Country style sausage, smoked.....	22 @22
Mixed sausage.....	16 @16
Frankfurts in sheep casings.....	22 @22
Frankfurts in hog casings.....	21 @21
Bologna in beef bungs, choice.....	16 1/2 @16 1/2
Bologna in cloth, paraffined, choice.....	15 @15
Bologna in beef middles, choice.....	17 @17
Liver sausage in hog bungs.....	24 @24
Liver sausage in beef rounds.....	12 @12
Head Cheese.....	15 @15
New England luncheon specialty.....	23 @23
Mixed luncheon specialty.....	18 @18
Tongue sausage.....	22 @22
Blood sausage.....	17 @17
Polish sausage.....	17 @17
Souse.....	15 @15

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	50 @50
Thuringer Cervelat.....	25 @25
Farmer.....	29 @29
Holsteiner.....	27 @27
B. C. Salami, choice.....	48 @48
Milano Salami, choice, in hog bungs.....	48 @48
B. C. Salami, new condition.....	24 @24
Frisoes, choice, in hog middles.....	39 @39
Genoa style Salami.....	54 @54
Pepperoni.....	37 @37
Mortadella, new condition.....	25 @25
Capicola.....	40 @40
Italian style hams.....	38 @38
Virginia hams.....	53 @53

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	7.50
Frankfurt style sausage in sheep casings	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00

SAUSAGE MATERIALS.

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)	
Regular pork trimmings.....	7 1/2 @ 7 1/2
Special lean pork trimmings.....	11 @11
Extra lean pork trimmings.....	12 @12
Neck bone pork trimmings.....	8 1/2 @8 1/2
Pork cheek meat.....	8 @8
Pork hearts.....	5 1/2 @6
Native boneless bullmeat (heavy).....	14 @14
Boneless chucks.....	12 1/2 @12 1/2
Shank meat.....	11 1/2 @11 1/2
Beef trimmings.....	10 @10
Beef hearts.....	6 @6 1/2
Beef cheeks (trimmed).....	8 1/2 @9
Dressed canner cubs, 300 lbs. and up.....	10 @10
Dressed canner cubs, 350 lbs. and up.....	10 1/2 @10 1/2
Dr. bologna bulls, 500@700 lbs.....	11 1/2 @11 1/2
Beef tripe.....	3 1/2 @4
Cured pork tongues (can. trim).....	14 @14

SAUSAGE CASINGS.
(F. O. B. CHICAGO)

Beef Casings:	
Domestic round, 180 pack.....	33 @33
Domestic round, 140 pack.....	38 @40
Wide export rounds.....	50 @50
Narrow export rounds.....	30 @33
No. 1 weasands.....	14 @15
No. 2 weasands.....	7 @7
No. 1 domestic bungs.....	25 @28
No. 2 domestic bungs.....	15 @18
Regular middles.....	11.15 @11.15
Selected wide middle.....	2.50 @2.50
Dried bladders:	
12/15.....	22.50 @22.50
10/12.....	21.75 @21.75
8/10.....	21.50 @21.50
6/8.....	1.15 @1.15

Hog Casings:	
Narrow, per 100 yds.....	3.25 @3.25
Narrow, med., per 100 yds.....	2.50 @2.50
Mediums, per 100 yds.....	2.15 @2.15
Wides, per 100 yds.....	1.50 @1.50
Export bungs.....	25 @25
Large prime bungs.....	25 @25
Medium prime bungs.....	15 @16
Small prime bungs.....	9 @10
Middles.....	18 @18
Stomachs.....	6 @6
Quotations for large lots. Smaller quantities at usual advance.	

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	84.00 @84.00
Honeycomb tripe, 200-lb. bbl.....	16.00 @16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00 @18.00
Pork feet, 200-lb. bbl.....	17.50 @17.50
Pork tongues, 200-lb. bbl.....	63.00 @63.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00 @42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00 @51.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	27.50 @27.50
Family back pork, 20 to 34 pieces.....	27.00 @27.00
Family back pork, 35 to 45 pieces.....	30.00 @30.00
Clear back pork, 25 to 35 pieces.....	25.00 @25.00
Clear plate pork.....	20.00 @20.00
Brisket pork.....	21.00 @21.00
Bean pork.....	19.00 @19.00
Plate beef.....	20.00 @20.00
Extra plate beef, 200 lb. bbls.....	30.00 @30.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.00 @1.62 1/2
Oak pork barrels, black iron hoops.....	1.82 1/2 @1.87 1/2
Ash pork barrels, galv. iron hoops.....	1.80 @1.82 1/2
White oak ham tierces.....	3.50 @3.50
Red oak ham tierces.....	2.37 1/2 @2.40
White oak ham tierces.....	2.57 1/2 @2.60

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@25
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@20 1/2
Nut, 1 lb. cartons, f.o.b. Chicago.....	@17
(30 and 60 lb. solid packed tubs, 1c per lb. less.)	
Pantry, 60-lb. tubs, f.o.b. Chicago.....	@15

DRY SALT MEATS.

Extra short clears.....	@12
Extra short ribs.....	@12
Short clear middles, 60-lb. avg.....	@11 1/2
Clear bellies, 14@20 lbs.....	@13 1/2
Clear bellies, 14@16 lbs.....	@13 1/2
Rib bellies, 20@25 lbs.....	@12 1/2
Rib bellies, 25@30 lbs.....	@12 1/2
Fat backs, 10@12 lbs.....	@9 1/2
Fat backs, 14@16 lbs.....	@10 1/2
Regular plates.....	@9
Butts.....	@8

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.....	@21
Fancy skd. hams.....	@22 1/2
Standard reg. hams, 14@16 lbs.....	@21 1/2
Standard skd. hams, 12@16 lbs.....	@21 1/2
Picnics, 4@8 lbs.....	15 1/2 @16
Fancy bacon, 6@8 lbs.....	@30 1/2
Standard bacon, 6@8 lbs.....	@25 1/2
Fancy bacon strips, 6@7 lbs.....	@22 1/2
Cooked hams, choice, skin on, fattened.....	@30
Cooked hams, choice, skinned, fattened.....	@31
Cooked hams, choice, skinned, fattened.....	@24
Cooked picnics, skin on, fattened.....	@24
Cooked picnics, skinned, fattened.....	@25
Cooked loin roll, smoked.....	@36

ANIMAL OILS.

Prime lard oil.....	@15
Extra winter strained.....	@12
Extra lard oil.....	@11 1/2
Extra No. 1 lard.....	@10 1/2
No. 1 lard oil.....	@10 1/2
No. 2 lard oil.....	@10
Acidless tallow oil.....	@10 1/2
Pure neatfoot oil.....	@11
Extra neatfoot oil.....	@11
No. 1 neatfoot oil.....	@10 1/2
20 deg. C. neatfoot oil.....	@17 1/2

LARD (Unrefined).

Prime steam, cash tierces.....	@11.47 1/2
Prime steam, loose.....	@10.62 1/2
Leaf, raw.....	@10.25
Neutral lard.....	@13.00

LARD (Refined).

Pure lard, kettle rendered, per lb.....	@12.12
Pure lard, tierces.....	12.00 @12.12
Compound.....	@12

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces.....	@13 1/2
Oleo stocks.....	@14
Prime No. 1 oleo oil.....	@15
Prime No. 2 oleo oil.....	@14 1/2
Prime No. 3 oleo oil.....	@14
Prime oleo stearine, edible.....	@10 1/2

TALLOWES AND GREASES.

Edible tallow, under 1% acid, 45 titre.....	9 1/2 @9 1/2
Prime packers, tallow.....	8 1/2 @8 1/2
No. 1 tallow, 10% f.f.a.....	8 @8
No. 2 tallow, 40% f.f.a.....	7 @7
B-White grease, max. 5% acid.....	7 1/2 @7 1/2
Yellow grease, 10-15% f.f.a.....	7 1/2 @7 1/2
Brown grease, 40% f.f.a.....	7 @7

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley points, nom., prompt.....	@8 1/2
White, deodorized in bbls., c.a.f. Chgo.....	10 1/2 @10 1/2
Yellow, deodorized in bbls.....	10 1/2 @10 1/2
Soap stock, 50% f.f.a., f.o.b.....	3 @3 1/2
Corn oil, in tanks, f.o.b. mills.....	@8 1/2
Soya bean, seller's tank, f.o.b. coast.....	9 1/2 @9 1/2
Cocanut oil seller's tanks, f.o.b. coast.....	8 1/2 @8 1/2
Refined in bbls., c.a.f., Chicago, nom.....	10 @10 1/2

FERTILIZERS.

Blood, unground and ground.....	\$ 4.50 @4.60
Hoofers.....	3.50 @3.50
Ground fertilizer tankage, 10%.....	3.75 @3.75
Ground fertilizer tankage, 6 to 9%.....	4.25 @4.25
Ground raw bone, per ton.....	30.00 @32.00
Ground steam bone, per ton.....	28.00 @30.00
Unground steam bone, per ton.....	28.00 @28.00
Unground bone tankage, per ton.....	21.00 @23.00

HORNS, HOOFES AND BONES.

No. 1 horns, 75 lb. average per ton.....	\$185.00 @200.00
No. 2 horns, 40 lb. average, per ton.....	125.00 @135.00
No. 3 horns.....	70.00 @80.00
Hoofs, black and striped.....	38.00 @45.00
Hoofs, white.....	75.00 @80.00
Round shin bones, heavies.....	80.00 @90.00
Round shin bones, lights and med.....	55.00 @65.00
Heavy flats.....	55.00 @65.00
Light flats.....	47.50 @55.00
Thigh bones, heavies.....	90.00 @100.00
Thigh bones, light and med.....	85.00 @90.00
Buttock bones.....	50.00 @55.00

Retail Section

Oatmeal or Bacon?

A Bit of "Meaty" Philosophy from Adolph the Butcher

As told by M. R. Roberts.*

Adolph is a butcher.

He says:

"My father was a butcher. He killed a lot of bulls, but he never threw any around. He taught me the same thing.

"I've been in the business ever since I've been born. In fact the folks have been in the meat business for as far back as we ever heard of them. And they all had the same idea about never throwing the bull around.



"In the business since I'm born."

"Maybe that is why we have always had such good business and such an established trade.

Even when I started in as a butcher boy I can remember that we had just about the best trade in town.

"It's a little different today. Now our trade is so big that we don't know more than a small share of our customers personally. The rest do business with us because the reputation is there and the quality has always remained the same."

Today is Friday. Friday—fish!

And Adolph doesn't like to handle fish, but he does.

He has been slicing a huge halibut into steaks for the late afternoon rush, when the women will be rushing home from the matinee or the bridge party to throw something on the pan against the time when their men will be home.

Aside from that Friday is a very busy day. There are many things to be made ready for the big rush that comes every Saturday.

There are roasts to split, bone and roll; hamburger to be made ready; fowls to wet down and shine up; sausage to unpack and stack up; bacon to slice; glass to polish; and the floor to be swept up and covered with fresh sawdust.

There is much work in the back room. Calves to skin, split and make ready; rounds to be split out; shoulders to be boned; boiling beef to be cut up—for Saturday is a big and busy day in the working life of Adolph the Butcher.

*Packing House Merchandising Dept., Milwaukee Printing Company and Milprint Products Corporation, Milwaukee, Wis.

Adolph THE Butcher

A FEW PAGES FROM THE LIFE OF ADOLPH

Things have been changing slowly and surely, and moving faster since the time when Adolph started in as a butcher boy.

Not the Same as the Old Days.

In those days, liver was something that was fed to the cat. The butcher shop where Adolph first started to work used to give away a pound of liver with every purchase.

Now Adolph sells liver for 40c a pound. He doesn't hesitate in the least to ask 65c or more for prime calves' liver!



He used to give away a pound of liver with every purchase.

Things have been changing like that ever since Adolph used to do the delivering.

In those days he would load up the wagon, hitch the fast stepping little horse between the shafts and start about 4:30 in the morning to make the round for the noon dinner table.

Now he has two light delivery trucks that make three regular and several emergency trips every day. They come back in two hours, after having made three times as many deliveries as Adolph used to make with his horse. And they cover an area about four times as great.

But they have to make more trips because people don't buy the way they used to then. Instead of stocking up for several meals, they buy just enough for one meal, and expect fresh meat to be delivered again later in the day if they happen to use meat twice that day.

Don't Buy the Way They Used To.

People don't buy, nor do they eat the way they used to years ago. The working life of the majority of the country has changed, and so have the eating habits of the people.

Advertising, too, has wrought havoc with the meat trade by pushing the sale of other foods that push meat off the table, or else cut down the amount of meat that is eaten at any one meal.

Housewives don't buy pounds or cuts of meats any longer—they buy so many slices for so many servings and so many portions.

Instead of buying a side of bacon, she'll buy fifteen slices, which is five breakfasts at three slices per breakfast.

She Figures It Down Fine.

That is true with everything she buys, but it hits the butcher hardest, because his is almost entirely a bulk proposition and the more cutting he does—the less he makes.

You also have to consider that a lot of women buy foods nowadays on the basis of calories, proteins, and carbohydrates. The housewife comes in and talks figures about food values, instead of talking about just how good that steak will taste after it has been properly broiled.

In this change of eating habits meat has been sort of lost in the shuffle.

Not through any fault of its own, but because everything else fought for a place on the dinner table, and meat was satisfied to sit around and expect to remain in the limelight.

It didn't. People don't eat meat the way they used to.

Instead of coming in and buying bacon and eggs and ham sometimes for breakfast, they buy fruit and prepared breakfast foods.

That same thing is true the whole day.

The women come in with their arms loaded down with food—to buy a little meat. They spend just as much proportionately, maybe they spend more. But that money isn't being spent for meat!



"—buys a little meat."

The lunch box, too, was a big item in the cut in meat sales. Where the lunch pail would hold a lot of cold meat and maybe a little cake—now it may be full of peanut butter sandwiches and an apple! Many people have stopped carrying lunch boxes all together.

The cafeteria, not the full dinner pail, has become the sign of the American workman.

Buying for the Sunday Dinner.

The woman who comes into the store now always buys for a single meal, with the exception of Saturday's shopping, which may be said to be in a class by itself.

There has been developing gradually the custom of either going out to Sunday dinner or else having somebody in. So naturally one woman will do the shopping for two families on Saturday—and some other woman will double up on the shopping the following Saturday. Besides that, these meals are often based on chicken, prepared in some form.

That is why the meat dealer makes such a big play for Saturday's business. It is one way of getting a fairly decent sized chunk of business that is floating around, for the woman who prepares the Sunday dinner "shops around" for what she wants.

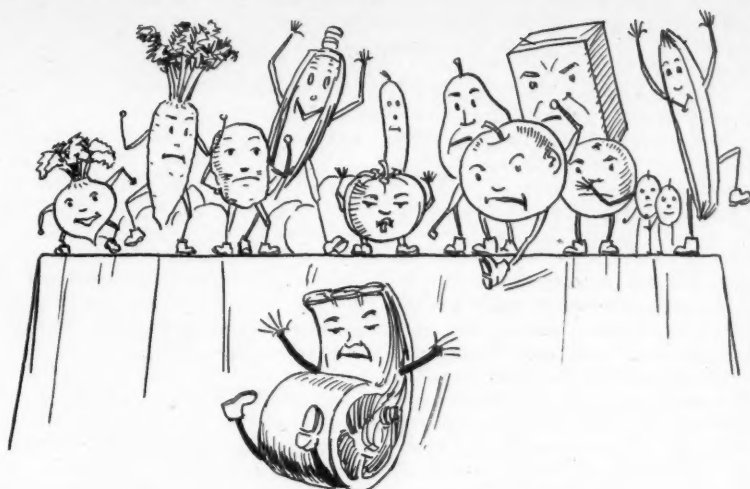
Those women are the bane of Adolph's existence.

They shop so closely that they leave a very small margin to operate on—and don't come often enough to permit him to make up on volume what he has to lose on service.

It Sets Adolph to Thinking.

As he works preparing the store for Saturday's business Adolph is thinking about the way business has been falling down lately. He wonders just what he can do about it.

He has noticed that the fellow who runs the fruit store has his place all decked out in brightly-colored advertising matter that urges people to eat fruit for health.



POOR MR. RIB ROAST GETS THROWN OUT.
Everything else is fighting for a place on the dinner table.

He sees the grocer down the street putting out little circulars every week for the Saturday rush of business. He wonders whether it would help him to do the same thing.

At night, before he leaves and closes the store, Adolph "pretties up" the window with some nice cuts of meat, some plump dressed poultry, a big basket of eggs, a "spanferkel" with an apple stuck in its mouth, a few giant jars of pickles and sauerkraut. Then he scatters fern leaves over the meat to give it a holiday air.

He turns out the lights, wondering just what kind of a day he will have tomorrow. As he climbs into his car for the drive home he is thinking—

He Gets a Big Idea.

Wouldn't it be wonderful if he could have some way of pushing his sales tomorrow so that he wouldn't have to wonder until the last minute just how things were going to move?

Then he would be able to properly prepare things, to have a stock on hand for the trade he would expect to handle, and he wouldn't have to be afraid that he would be stuck with it.

It's a wonderful idea. He turns it over and over in his mind. This is the age of modern merchandising, high speed advertising and scientific marketing.

Wouldn't it be wonderful if the meat industry could get going, and do some of the same sales promotion work for the retailer that all the other industries are doing?

Adolph thinks it's a good idea. So he said to me:

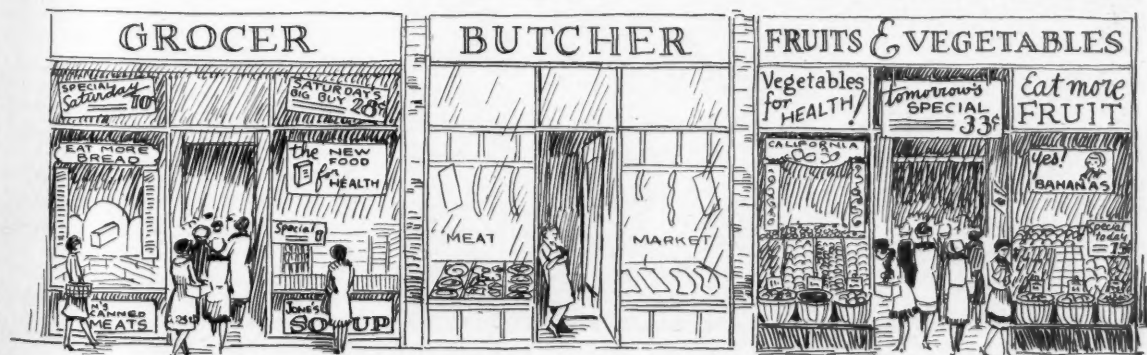
"Tell them what I have to say. Ask them what they are going to do to help me."

"I'll even sign my name here," says he.

Adolph
-the Butcher

LAMB CAMPAIGN GOING BIG.

The lamb consumption campaign now being carried on in Eastern states swung into New York City and Brooklyn this week, with several enthusiastic meetings of both retailers and packers scheduled for presenting lamb-cutting



THE MEAT MAN'S COMPETITORS KNOW HOW TO DRAW TRADE BY DRESSING UP.

They deck out their shops in brightly-colored advertising matter, and the crowd goes where the bargains seem to be.

demonstrations by D. W. Hartzell of the National Live Stock and Meat Board.

From all reports, the campaign is gathering more and more momentum as it progresses. In Philadelphia, where a whirlwind program of nine meetings was held in three days last week, a return engagement was necessary for Wednesday, March 21.

Baltimore, which was not on the original schedule, made special request for a demonstration on Friday evening, March 16, and this was complied with. Arrangements have been made for a series of excellent meetings in Boston during the last week of March.

During the first half of April the campaign will move on into the states of Massachusetts, Rhode Island, and Connecticut. Mr. Hartzell's itinerary in these states will include Worcester, Mass., on April 2 and 3; Providence, R. I., on April 4; New Haven, Conn., on April 5 and 6; Waterbury, Conn., from April 7 to 9; Hartford, Conn., on April 10 and 11; and Springfield, Mass., on April 12 and 13.

The remarkable success of the campaign in the various cities is attributed almost entirely to the excellent work on the part of retailers and packers in lining up the program in advance.

Mr. Hartzell has won a reputation as expert par excellence in cutting up a lamb carcass. He has a way all his own of fashioning cuts from all parts of the carcass that has literally "brought down the house" wherever he has demonstrated, whether before packers, retailers, or consumers.

An instructive booklet showing how all of the cuts are made is being distributed in conjunction with the meetings. Lamb recipe books are also a feature.

The book "Cashing in on Lamb," giving meat dealers many hints on how to sell lamb, can be obtained by subscribers by sending 5c in stamps to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

LAMB CUTTING DEMONSTRATION.

A few years back the public was amazed to learn that every part of the little pig with the exception of the squeal was utilized for one product or another. Since that time, however, many developments have occurred in the meat packing industry, until today research departments of institutions and associations have progressed to such a point that methods have been found whereby even a lamb may be cut so as to produce only chops and roasts!

During this week D. W. Hartzell, lamb demonstration specialist, has given a number of demonstrations in Greater New York. The first of these occurred on Monday night before a large gathering of retailers in Staten Island, followed by another on Tuesday night at Audobon Hall, New York, for the retailers of Manhattan, Washington Heights, Bronx and adjacent sections, and a third for the retailers was held in Brooklyn at Schwaben Hall for all sections of that Borough.

Packers and wholesalers watched these demonstrations in the afternoons at various plants in New York.

Herman Kirschbaum, president of Ye Olde New York Branch, was chairman of the evening at Tuesday's meeting. Prior to the demonstration there was a short talk by Pendleton Dudley, eastern representative of the Institute of American Meat Packers, who explained the workings of the Institute with reference to the functioning of its various departments.

State President George Kramer spoke on the new competition and the

various ways proposed by the state association to meet it. He also touched on the subject of the demonstrations and advantages to be gained by putting some of the methods into practical use.

Charles Schuck, national and state treasurer of the retail association and chairman of the Food Distributors, Inc., spoke upon this new organization, the cause of its origin and details of what it proposes to do.

B. F. McCarthy, U. S. Department of Agriculture marketing specialist, was publicly thanked by the chairman for assistance he had rendered.

Prior to the actual cutting up of the lamb Mr. Hartzell explained the lamb demonstrations which are now being conducted on a national scale under the supervision of the National Live Stock and Meat Board, sponsored and financed by the National Wool Growers' Association, with headquarters at Salt Lake City, Utah, and lamb feeders of Colorado and Nebraska.

During the cutting of the lamb—which probably did not require more than thirty minutes—mock duck, crown roasts, boneless lamb roll roast, rolled breast of lamb, rolled shoulder of lamb, American and French style of legs, lamb shoulder and steaks, sprung into existence in a marvelous manner, causing much astonishment among the assemblage. At the conclusion of the demonstration many questions were asked which were answered by Mr. Hartzell.

William Wolk, business manager of the State Association of Retail Meat Dealers, was the chef for the repast that followed. He was assisted by six or eight members of the Ladies' Auxiliary, who devoted the greater part of the day to the preparation of sandwiches and other foods. This number was augmented in the evening by others who helped serve the refreshments. There was music, entertainment and dancing.

LUER HOLDS OPEN HOUSE.

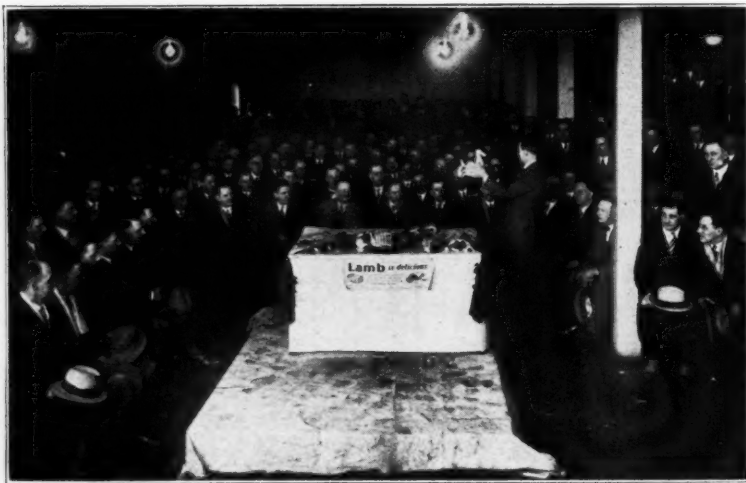
The Luer Packing Co., Los Angeles, Calif., invited the people of the city to attend an informal opening of its new plant at 3602 E. Vernon Ave., on Sunday, March 11. A. O. Luer, head of the company, was on hand to welcome the visitors and a large number of people accepted the invitation to inspect this modern establishment.

The concern handles pork exclusively and enjoys a wide reputation in Southern California for the excellence of its products.

KAN. RETAILERS MEET IN MAY.

The Kansas Retail Meat Dealers' Association will hold its annual convention in Hutchinson, May 8 and 9.

Bruce J. McGuire, secretary-treasurer of the organization, advises that an excellent program is being arranged and that there will also be a meat cutting and a special lamb cutting exhibition. A record breaking attendance is expected.



LEARNING NEW WAYS TO CUT LAMB.

The above picture shows approximately 250 packers and retailers learning new ways of cutting lamb. The demonstration was held at the plant of the Pittsburgh Provision & Packing Company, Pittsburgh, Pa.

Tell This to Your Trade

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

HAM CROQUETTES WITH PEAS.

A receipt for an attractive tasty dish from left overs is always acceptable to housewives. Here is one by which use can be made of ham butts and other remnants from boiled or baked ham that your customers will appreciate:

Two cups of finely chopped ham, three egg yolks, two tablespoons of butter, two cups of mashed potatoes, two tablespoons of cream, a dash of cayenne.

Chop the ham fine and add to the mashed potatoes. Add the cream and butter and the yolks of two eggs beaten well. Beat all together until smooth and then add a dash of cayenne. Mould the ham into pyramid shapes and roll in the beaten eggs that remain, then in dried crumbs and fry in deep fat for about 1½ minutes. Serve hot with canned peas.

NEWS OF THE RETAILERS.

Joseph Kornik has engaged in business at 391 E. 50th St., Portland, Ore., as the Franklin Cash Market.

The Sanitary Market has been opened in Rainier, Ore., by J. H. Frick.

A. J. Busick has engaged in business in Salem, Ore., under name of Market Meat Co.

Ruby J. Becker has purchased the meat market at Division and Boone Sts., Spokane, Wash., from E. L. Meeker.

The Grande Ronde Meat Co., La Grande, Ore., wholesale and retail meats, has been making a change, W. P. Mohr having sold his interest to R. J. McWilliams.

C. E. Marr has purchased the meat and grocery business at 3803 N. Nevada, Spokane, Wash., from Ed. B. Hermes.

The Brazie Meat Market has been opened at Fossil, Ore.

Earl Fowler, Aberdeen, Wash., has

engaged in the meat business at 300 West First St.

H. W. and C. H. Raabe have opened at 530 Powell St., Portland, Ore., as the Brooklyn Market.

Harriett L. Sawyer has engaged in business at 841 Hamlet St., Portland, Ore., as Sawyer's Market.

The meat market of Walter Boucher, Menominee, Mich., has been destroyed by fire.

The meat market of Thomas Sun, 118 S. Spring St., Los Angeles, Cal., has been damaged by fire.

The Texas Market has been opened at 32 East Concho Ave., San Angelo, Tex., by Hugh L. Mason and Leman Stidham.

Jos. Schmidt has bought the Sanitary Meat Market, Princeton, Ill.

The Peoples Meat Market has opened for business at Main and High Sts., Hazard, Ky.

W. H. Fry and son have purchased the Boston Meat Market at Guthrie, Okla.

Trunz Pork Stores, Inc., have opened another branch at 2070 Flatbush Ave., Brooklyn, N. Y.

R. H. Norton & Sons, marketmen and grocers, have opened a branch

store in the Cianciola Block on Main St., Clinton, Conn.

John F. Hargens has purchased the Broadway Meat Market, 618 Broadway, Cape Girardeau, Mo.

Elmer Houchin, Taft, Calif., has sold the Pioneer Meat Market to Louis and William G. Hill.

The Henne Market, Corpus Christi, Tex., is a new business venture in that city.

A meat department has been opened in the Kent and Higgins grocery, Montgomery, Ala.

A retail meat store has been opened in Cushing, Okla., by the Sun Grocery Co.

Tony Rolando has purchased the A. C. Carbonatto market at Calumet, Mich.

The Broadway Meat Market, 150 North Broadway, Lexington, Ky., has been purchased from the Moore-Dishon Poultry Co. by John R. Harris and D. C. Newberry.

The Kansas City Markets has opened a retail meat store at 303 West Commerce St., San Antonio, Tex.

M. M. Kendrick has purchased the grocery and meat market operated by Pierce and Glaw at 1400 East Fourth St., Waterloo, Ia.

The opinions of SPECIALISTS in the MEAT INDUSTRY all agree on one point; namely, that the greatest need is for EDUCATION:



"Meat Retailing"

By A. C. Schueren

Is one step toward solving this problem.

Better retailing means better customers. It will result in better wholesaling.

You will enjoy reading a copy of "MEAT RETAILING."

Price only \$7.00 plus postage

For Sale by THE NATIONAL PROVISIONER,
407 S. Dearborn St., Chicago, Ill.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company

HAMMOND'S
Mistletoe
MARGARINE

New York Section

AMONG RETAIL MEAT DEALERS.

Members of the Brooklyn Branch of the New York State Association of Retail Meat Dealers were elated over their get-together family party held on Thursday evening of last week at the Salon De Luxe in Brooklyn. So chummy and cozy was this large family gathering, and so great was the success of the affair from the standpoint of whole-hearted sociability, that the committee—Joseph Lehner, chairman; William Helling and Joseph Maggio—are still receiving congratulations. The dinner was everything that could be expected and there were no speeches whatever.

Following the dinner five children entertained with songs and specialty numbers. Among these was the four-year-old daughter of one of the committee, Gloria Maggio, who evidently is following in father's footsteps, and whose dancing created much comment. Community singing, which was led by Kenneth Casey, a friend of one of the members, was also enjoyed. Dancing and a general good time consumed the rest of the evening. The ladies were presented with pocket combs and Joseph Lehner presented each of the men with a miniature butchers' steel. The ladies wore green aprons, while the men had green ties and hats.

A very interesting meeting was held by the Ladies' Auxiliary, New York State Association of Retail Meat Dealers on Wednesday afternoon of last week. Final plans were made for the "wooden dinner," which is to be held at Fordham Gardens, 300 East Fordham Road, on Tuesday evening, March 27. This is to celebrate the fifth anniversary of the formation of the Auxiliary, and the committee hopes to welcome a number of people in the trade. The annual nomination and election resulted in the same staff of officers being reelected. These are: President, Mrs. Charles Hembdt; first vice-president, Mrs. A. Werner, Jr.; second vice-president, Mrs. George Kramer; recording secretary, Mrs. A. DiMatteo; corresponding secretary, Mrs. William Kramer; financial secretary, Mrs. Fred Hirsch; treasurer, Miss M. B. Phillips of THE NATIONAL PROVISIONER; warden, Mrs. I. Werden; trustees: Mrs. George Anselm, Mrs. C. Fischer, Mrs. F. Kunkle and Mrs. K. Papp. The next meeting will be on March 28th and will be a social in the form of a "white elephant" party. Mrs. A. DiMatteo will be the hostess, assisted by Mrs. Hembdt.

William Landgrebe, an active member of the Bronx Branch, New York State Association of Retail Meat Dealers, died on Wednesday of last week of appendicitis. The funeral took place from his home last Sunday. Mr. Landgrebe had been in both the wholesale and retail meat trade for about thirty-five years. When in the wholesale business the firm name was Landgrebe & Kaufman, and the firm also conducted a chain of retail stores successfully at that time.

Charles Hembdt, president of the Washington Heights Branch, and Mrs. Hembdt, president of the Ladies' Auxiliary, celebrated the 26th anniversary of their wedding last Friday evening with a family dinner and theatre party. Their youngest daughter, Eleanor, was given a surprise party for her 17th birthday last Sunday.

Mrs. O. Schaefer, a member of the Ladies' Auxiliary, is at the Lenox Hill hospital, where she has undergone a very serious operation, while her sister-in-law, Mrs. William Ziegler, is suffering with an attack of ptomaine poisoning.

Mrs. Gustav Lowenthal is spending two weeks at Miami, Florida.

NEW YORK NEWS NOTES.

R. M. Swickard, of George A. Hormel Co., Austin, Minn., was a visitor to the city.

C. T. Richardson, construction department, Swift & Company, Boston, Mass., is in New York this week.

J. H. Kinney, fire insurance department, Armour and Company, Chicago, was a visitor to the city this week.

Frank T. Boyd, of the New Zanesville Provision Co., New Zanesville, Ohio, was a visitor to the city the latter part of last week.

H. E. Frieling and Mr. Macklin of the beef department, Wilson & Company, Chicago, spent a few days in New York this week.

B. A. Braun, general sales manager, Jacob Dold Packing Co., Buffalo, N. Y., and L. R. Miller, sales manager at Wichita, Kas., spent a few days in New York last week.

N. G. Bowlby, Philadelphia, J. J. Kelly, Boston, and J. K. Rickey, Hartford, all district managers of the Cudahy Packing Company, were in New York the latter part of last week attending the funeral of A. W. Taggart. Mr. Kelly was a passenger on the Robert E. Lee, which met with disaster after leaving Boston.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending March 17, 1928: Meat.—Brooklyn, 132 lbs.; Queens, 5 lbs.; total, 137 lbs. Fish.—Brooklyn, 20 lbs.; Manhattan, 1 lb.; total, 21 lbs. Poultry and Game.—Brooklyn, 3 lbs.; Manhattan, 32 lbs.; total, 35 lbs.

The trade was shocked last week to learn of the passing of another experienced old-timer; this in spite of the fact that A. W. Taggart was ill for three weeks with pneumonia, and his many friends in the trade knew of his illness. However, as the crisis had passed and reports were to the effect that he was recovering the end was unexpected.

Mr. Taggart was very popular, not only in the Harlem section, where he had been manager of the Cudahy Packing Company's branch for the last twenty-eight years, but in the trade generally. Mr. Taggart was born in Newburgh, N. Y., sixty-five years ago and the funeral took place from his home there last Sunday. District managers of the Cudahy Packing Company from Philadelphia, Boston and Hartford, as well as a large delegation from New York, attended the funeral. The attendance at the services, as well as the floral tributes, attested to the love and esteem in which he was held. Mr. Taggart was unmarried, and is survived by a sister and two brothers.

STAHL AND FERRIS IN MERGER.

As briefly reported in the last issue of THE NATIONAL PROVISIONER, the meat packing business of F. A. Ferris & Co., New York City, has been combined with that of Otto Stahl, Inc. Both firms are among the best-known in the meat packing industry, the Ferris organization having been founded nearly a century ago. It is rated as the oldest American meat packing firm in existence, antedating the large Chicago packers by some 25 years.

The Stahl organization, though founded more recently, is one of the largest distributors of meat products in the East, and the purchase of the Ferris business will bring to it extensive export outlets in Cuba and Latin-American countries which have been developed by that concern.

Both the Ferris and Stahl businesses have been built up on lines of specialization, unlike packing firms which handle a diversity of products. For the greater part of its history Ferris and Company has limited operations to the production of hams and bacon of the highest quality, while Otto Stahl, Inc., has specialized in sausage and other prepared meats. The rapid growth of apartment house living has created an enormous demand for prepared meats, and the Stahl business has expanded rapidly with this demand.

The Ferris plant, located at 262 Mott street, is one of the landmarks of New York City. Within the brick structure are heavy oaken beams unknown in modern building practice, and tall brick towers or chimneys in which the meats are smoked over old-fashioned hardwood fires. The methods of preparing ham and bacon as developed by the Ferris family nearly a century ago will be continued by the new owners. F. A. Ferris, grandson of the founder, will continue as an executive in the new organization.

Otto Stahl, the founder of Otto Stahl, Inc., served his apprenticeship in New York City with an old-time German sausage maker, and in launching out in business for himself he made his products by hand and delivered them to his customers in a basket. He is still its president, although the active direction of the business is in the hands of his step-son, George A. Schmidt, who is one of the best-known and most active executives in the meat packing field.

not only
he had
Packing
twenty-
generally.
ewburgh,
and the
me there
rs of the
m Phila-
as well
ew York,
tendance
he floral
nd esteem
Taggart
ved by a

ERGER.

it issue of
the meat
is & Co.,
ined with
firms are
the meat
organiza-
ly a cen-
the oldest
in exist-
Chicago

though
ne of the
products in
e of the
it exten-
nd Latin-
ave been

businesses
f speciali-
ns which
cts. For
ry Ferris
rations to
bacon of
tto Stahl,
sage and
he rapid
living has
for pre-
business
s demand.
262 Mott
ks of New
structure
known in
tall brick
the meats
ned hard-
preparing
ed by the
y ago will
ers. F. A.
nder, will
the new

Otto Stahl,
ip in New
e German
ching out
made his
ered them
et. He is
the active
the hands
midst, who
and most
at packing

Mr. Packer and Provision Dealer The "Gong" Brand South American Corned Beef

a quality product of great Oxo Ltd. of Buenos Aires is gaining new friends constantly. Orders are coming in from all over the country, and we have yet to meet the customer who does not admit that the "GONG"

Brand represents the highest quality Corned Beef obtainable in the Argentine.

If you will give us a trial, we are certain that you, also, will join the ranks of our satisfied customers.

[FREE SAMPLES and quotations on request]

ARGENTINE BEEF CO., Union Stock Yards, CHICAGO



Clothe Beef Better with the New Style Beef Clothing Pin

MUEHLHAUSEN Shrouding Pins hold the clothing tightly to the beef resulting in bright, fresh, clean beef sides. The effectiveness of the new style Muehlhausen pins is largely due to the fact that they are knotted to hold the cloth securely—an exclusive feature. Made of tempered spring wire.

Write for samples

Muehlhausen Spring Co.
5841 S. LOOMIS BLVD., CHICAGO, ILL.
Springs for all purposes

"Niagara Brand"

Genuine Double Refined Saltpetre (Nitrate of Potash)
and Double Refined Nitrate of Soda

"The old reliable way to cure meat right"

Both Complying with Requirements of the B. A. I.

Manufactured by

BATTELLE & RENWICK

Established 1848

80 MAIDEN LANE

NEW YORK

M. BRAND & SONS SAUSAGE CASINGS

410-412 East 49th St.

New York

THOMSON & TAYLOR COMPANY

Recleaned Whole and Ground
Spices for Meat Packers

CHICAGO, ILLINOIS

BELL'S

Patent Parchment
Lined

SAUSAGE
BAGS

and

SAUSAGE
SEASONINGS

Write for Samples
and Prices



The Wm. G. Bell Co.

189 State St. Boston, Mass.

A. C. Wicke Mfg. Co.

Complete Market
Equipment



NEW YORK CITY

Main Office and Factory: 406 East 108th St.

Salesrooms:

425-435 E. 102nd St.

Phone Atwater 0880 for all
Branches

Bronx Branch:
739 Brook Ave.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	\$13.25@14.20
Cows, medium	6.85@ 9.00
Bulls, light to medium	7.25@ 9.00

LIVE CALVES.

Calves, veals, good and ch.	\$14.50@16.50
Calves, com. to med., per 100 lbs.	@12.00

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.	\$16.25@16.50
Lambs, cull, 100 lbs.	\$11.00@14.00

LIVE HOGS.

Hogs, heavy	\$ 7.50@ 8.50
Hogs, medium	9.10@ 9.40
Hogs, 120 lbs.	8.35@ 9.00
Good Roughs	@ 7.00
	@ 7.50

DRESSED HOGS.

Hogs, heavy	@12.50
Hogs, 180 lbs.	@13.00
Pigs, 80 lbs.	@13.00
Pigs, 80-140 lbs.	@13.00

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	.23 @25
Choice, native light	.23 @25
Native, common to fair	.21 @22

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	.21 @22
Native choice yearlings, 400@600 lbs.	.21 @23
Western steers, 600@800 lbs.	.19 @20
Texas steers, 400@600 lbs.	.16 @18
Good to choice heifers	.20 @21
Good to choice cows	.16 @17
Common to fair cows	.14 @15
Fresh bologna bulls	@12up

BEEF CUTS.

	Western.	City.
No. 1 ribs	.24 @25	30 @36
No. 2 ribs	.21 @23	24 @29
No. 3 ribs	.18 @20	20 @24
No. 1 loins	.29 @32	36 @40
No. 2 loins	.28 @30	32 @35
No. 3 loins	.22 @24	26 @31
No. 1 hinds and ribs	.25 @28	26 @29
No. 2 hinds and ribs	.22 @24	22 @25
No. 3 hinds and ribs	.20 @21	20 @21
No. 1 rounds	.19 @20	18 @19
No. 2 rounds	.17 @18	17 @18
No. 3 rounds	.15 @16	15 @16
No. 1 chucks	.18 @19	19 @20
No. 2 chucks	.16 @17	17 @18
No. 3 chucks	.13 @14	13 @14
Bolognas	@ 6	13 1/2 @14 1/2
Rolls, reg., 4@8 lbs. avg.	.22 @23	22 @23
Rolls, reg., 4@8 lbs. avg.	.17 @18	17 @18
Tenderloins, 4@6 lbs. avg.	.60 @70	60 @70
Tenderloins, 5@6 lbs. avg.	.80 @90	80 @90
Shoulder clods	.10 @11	10 @11

DRESSED CALVES.

Prime	.24 @26
Choice	.22 @23
Good	.19 @21
Medium	.15 @18

DRESSED SHEEP AND LAMBS.

Lambs, choice spring	.27 @28
Good lambs	.24 @25
Lambs, poor grade	.23 @24
Sheep, choice	.15 @16
Sheep, medium to good	.12 @14
Sheep, culls	.8 @10

SMOKED MEATS.

Hams, 8@10 lbs. avg.	.20 @21
Hams, 10@12 lbs. avg.	.19 1/2 @20
Hams, 12@14 lbs. avg.	.19 @20
Picnics, 4@6 lbs. avg.	.12 1/2 @13 1/2
Picnics, 6@8 lbs. avg.	.12 @13
Rolettes, 6@8 lbs. avg.	.12 @13
Beef tongue, light	.28 @32
Beef tongue, heavy	.32 @34
Bacon, boneless, Western	.22 @23
Bacon, boneless, city	.18 @19
Pickled bellies, 8@10 lbs. avg.	.15 @16

FANCY MEATS.

Fresh steer tongues, untrimmed	.28c a pound
Fresh steer tongues, l. c. trim'd	.38c a pound
Sweetbreads, beef	.65c a pound
Sweetbreads, veal	\$1.00 a pair
Beef kidneys	.15c a pound
Mutton kidneys	.8c each
Livers, beef	.36c a pound
Oxtails	.18c a pound
Beef hanging tenders	.28c a pound
Lamb fries	.10c a pair

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. average	.15 @16
Pork tenderloins, fresh	.35 @40
Pork tenderloins, frozen	.30 @35
Shoulders, city, 10@12 lbs. avg.	.14 @15
Shoulders, Western, 10@12 lbs. avg.	.12 @13
Butts, boneless, Western	.17 @18
Butts, regular, Western	.14 @15
Hams, Western, fresh, 10@12 lbs. avg.	.19 @20
Hams, city, fresh, 6@10 lbs. avg.	.21 @22
Picnic hams, Western, fresh, 6@8 lbs. average	.11 @12
Pork trimmings, extra lean	.20 @21
Pork trimmings, regular, 50% lean	.9 @10
Spareribs, fresh	.11 @12

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	\$5.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 75.00
Black hoofs, per ton	45.00@ 50.00
Striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7 1/2 oz. and over, No. 1s. 300.00@325.00	
Horns, avg. 7 1/2 oz. and over, No. 2s. 250.00@275.00	
Horns, avg. 7 1/2 oz. and over, No. 3s. 200.00@225.00	

BUTCHERS' FAT.

Shop fat	@ 2 1/2
Breast fat	@ 4 1/2
Edible suet	@ 6
Cond. suet	@ 6 1/2

SPICES.

	Whole.	Ground.
Allspice	20	23
Cinnamon	16	19
Cloves	20	25
Coriander	13	16
Ginger	17	17
Mace	1.08	1.18
Nutmeg	39	39
Pepper, black	42	46
Pepper, Cayenne	45	49
Pepper, red	85	85
Pepper, white	60	64

GREEN CALFSKINS.

	5-9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals	.31	3.40	3.75	3.95
Prome No. 2 Veals	.29	3.20	3.50	3.70
Buttermilk No. 1	.28	3.05	3.40	3.60
Buttermilk No. 2	.26	2.85	3.15	3.35
Branded Gruby	.17	1.90	2.15	2.35
Number 3			2.15	3.10
			At Value	

CURING MATERIALS.

		Dbl. Bags
In lots of less than 25 bbls.	Bbls. per lb.	
Double refined saltpetre, granulated	.6c	5 1/2 c
Double refined saltpetre, small crystal	.7 1/2 c	7 1/2 c
Double refined large crystal saltpetre	.8 1/2 c	8 1/2 c
Double refined nitrate soda	.4c	3 1/2 c
In 25 barrel lots:		
Double refined saltpetre, granulated	.5 1/2 c	5 1/2 c
Double refined saltpetre, small crystal	.7 1/2 c	7 1/2 c
Double refined saltpetre, large crystal	.8 1/2 c	8 1/2 c
Double refined nitrate soda, granulated	.3 1/2 c	3 1/2 c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry picked—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	.26 @28
Western, 48 to 54 lbs. to dozen, lb.	.26 @28
Western, 43 to 47 lbs. to dozen, lb.	.26 @28
Western, 36 to 42 lbs. to dozen, lb.	.24 @26
Western, 30 to 35 lbs. to dozen, lb.	.22 @24
Fowls—fresh—prime to box—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	.29 @30
Western, 48 to 54 lbs. to dozen, lb.	.29 @30
Western, 43 to 47 lbs. to dozen, lb.	.27 @28
Western, 36 to 42 lbs. to dozen, lb.	.26 @28
Western, 30 to 35 lbs. to dozen, lb.	.25 @26
Fowls—frozen—dry pkd.—fair to good—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	.26 @27
Western, 48 to 54 lbs. to dozen, lb.	.26 @27
Western, 43 to 47 lbs. to dozen, lb.	.25 @26
Western, 30 to 35 lbs. to dozen, lb.	.21 @23
Ducks—	
Long Island, prime, frozen, boxes	.20 @21
Squabs—	
White, 11 to 12 lbs. to dozen, per lb.	.50 @53
Squabs, 9 to 10 lbs.	.45 @50

LIVE POULTRY.

Fowls, colored, per lb., via express	.27 @28
Turkey hens, via express	.45 @46
Geese, via express	.19 @20
Pigeons, per pair, via freight or express	.40 @41

BUTTER.

Creamery, extras (92 score)	.40 @41
Creamery, firsts (88 to 91 score)	.46 1/2 @47
Creamery, seconds	.43 1/2 @44
Creamery, lower grades	.41 1/2 @42

EGGS.

Extras, gathered	.30 1/4 @31
Extra firsts	.29 1/4 @30
Firsts	.28 1/2 @29
Checks	.27

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	2.05 @2.10
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@2.10
Blood, dried, 15-16% per unit	@3.50
Fish scrap, dried 11% ammonia, 10% B. P. L. f.o.b. fish factory	5.00 @5.10
Fish guano, foreign 13@14% ammonia, 10% B. P. L.	4.90 @5.10
Fish scrap, acidulated, 6% ammonia, 8% A. P. A. f.o.b. fish factory	Nominal
Soda Nitrate, in bags, 100 lbs. spot	@2.25
Tankage, ground 10% ammonia, 15% B. P. L. bulk	4.70 @4.80
Tankage, unground, 9@10% ammonia	4.30 @4.40

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@22.00
Bone meal, raw 4 1/2 and 50 bags, per ton	@20.00
Acid phosphate, bulk, f.o.b. Baltimore, more, per ton, 16% flat	@ 9.00

Potash.

Manure salt, 20% bulk, per ton	@12.00
Kalnit, 12.4% bulk, per ton	@ 8.00
Muriate in bags, basis 80%, per ton	@30.00
Sulphate in bags, basis 90%, per ton	@45.70

Beef.

Cracklings, 50% unground	@ 1.00
Cracklings, 60% unground	@ 1.25
Meat Scraps, Ground.	
50%	@6.00
55%	@7.00

Emil Kohn, Inc.
Calfskins

Specialists in skins of quality on consignment. Results talk! Information gladly furnished.

Office and Warehouse
407 East 31st St.,
NEW YORK, N. Y.
Caledonia 0113-0114

Lincoln Farms Products
Corporation

Collectors and Renderers of

Bones FAT Skins

Manufacturer of Poultry Feeds

Office: 407 E. 31st St.

NEW YORK CITY

Phone: Caledonia 0114-0124

Factory: Fisk St., Jersey City, N. J.

, 1923.

27 @20
45 @50
19 @20
40 @45

40 1/2 @4
43 1/2 @45
41 1/2 @45 1/2

30 1/2 @31
29 1/2 @30
28 1/2 @29
@27

L.S.

Y.

2.65 @2 1/2

@1.00
@3.00

5.00 @ 100

4.90 @ 100

Nominal

@2.25 1/2

4.70 @ 100

4.30 @ 100

@32.00

@39.00

@ 1.00

@12.00

@ 1.00

@35.00

@45.70

@ 1.00

@ 1.25

@95.00

@75.00

Inc.

ns

ty on
Infor-

ducts

of

Skins

seeds

124

, N. J.